

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

PUBLISHED EVERY SATURDAY

ENTERED AT NEW YORK AT SECOND-CLASS RATES.

Vol. 45.

New York and Chicago, October 21, 1911.

No. 17.

PLANS FOR PACKERS' CONVENTION.

Arrangements for the annual convention of the American Meat Packers' Association, which is to be held this season at Washington, D. C., on January 15, 16 and 17, are already well under way. In a bulletin issued this week Secretary George L. McCarthy announces that the committees on business programme, entertainment and banquet are already outlining their work, and that suggestions from all members of the association are cordially and urgently invited. It is desired to make this meeting especially interesting and valuable, and the committees will be glad to hear from all members of the Association.

The change of meeting place to the capital city of the nation, and the postponement of the date so that the meeting might be held while Congress is in session and when Washington is at its busiest and best, has stimulated added interest in this convention. Indications are that the attendance will be very large and representative, and the conditions make it possible to formulate a splendid programme, especially in the character of the speakers to be heard.

CANADIAN PACKINGHOUSE MERGER.

It has been announced from Montreal that three of the large Canadian meat packing concerns have formed a merger under the name of Matthews, Laing, Limited, with a capital of \$5,000,000. The companies included in the merger are George Matthews, Limited, with plants at Hull, Peterboro and Brantford, Ont.; the Laing Packing & Provision Company, Limited, of Montreal, and the Park-Blackwell Company of Toronto.

W. E. Matthews, who is a leader in the Canadian packing world, will be president of the merger, while the board of directors will be chosen from the officers of the various companies, whose business will be carried on as before. It is stated that the intention of the new company is to extend its business in all lines and to largely increase its plants and equipment.

THE FIRST MEXICAN BOLOGNA.

Bologna is one of the few meat products on the free list under the existing tariff law. Its importation heretofore has been chiefly from Europe. Last week the first carload of bologna ever shipped out of Mexico entered the United States at El Paso, coming from a new plant recently built by Americans at Juarez, just across the line. This shipment was consigned to a Pennsylvania point.

PRACTICAL PLAN TO CHECK TUBERCULOSIS Inspect Creameries and Thus Compel Farmers to Clean Up

[EDITOR'S NOTE.—This is the last of a series of articles on "High Meat Prices and Bovine Tuberculosis," begun some weeks ago in the columns of The National Provisioner. After reviewing the investigations and opinions of many scientists on this subject, a workable plan for remedying the evils and dangers thus set forth is here presented. Its serious and earnest consideration is urged upon every member of the trade and every reader of The National Provisioner.]

Recent issues of The National Provisioner have contained a report of the International Commission on the Control of Bovine Tuberculosis, and a paper upon the same subject by Dr. O. E. Dyson, of Chicago. These articles have been instructive to the trade, and are of the greatest importance to the packing-house industry. Nothing overshadows the importance to the meat industry of the problem of disease in livestock, and of all damaging diseases tuberculosis is the worst.

The question of eradicating tuberculosis in livestock is one which cannot be considered lightly. It is not only an insidious disease, but there are serious obstacles in the way of eradicating it. For instance, to go into a comprehensive scheme to discover the places where it exists and to stamp it out requires not only a tremendous appropriation for the necessary expense, but even if attempted by the Federal Government with an ample appropriation would require supplementary State laws in order to permit the Federal officials to act. This result it is almost impossible to secure, because of the general lack of understanding and difficulty of securing the co-operation of over 40 State administrations.

Science Alone Cannot Check the Disease.

In other words, if the problem of eradication is left to scientific effort alone, or is dependent upon State aid, it is apparent that the disease will spread faster than it can be pursued. A "short cut" to the desired result can be found, if speedy and effective action is desired. This "short cut" is outlined in this article.

Many of the recommendations made by the commission and by Dr. Dyson are good, and should, if possible, be incorporated into any plan to secure the final result, but they are not in themselves entirely practicable. If the report of the commission could be placed in the hands of every owner of a tuberculous animal, and if such owners would do exactly as they are advised, the disease could be eradicated.

But past experience has proved that it is too much to expect of human nature that any considerable number of such owners would

carry out the recommendations—except under compulsion. Without any desire to minimize in the least the splendid work done by this commission, and by other experts, it must be said that it does not seem that their plans will get results. And action—quick action—is what is needed.

To solve the problem it will be necessary to get to all sources of the disease, and to strike directly at the pocketbooks of the owners of diseased animals. Such owners will take all of the education that can be crammed down their throats—and do nothing. Strike their pocketbooks and they will "get busy!"

To do this legislation is necessary, but that legislation should be secured from one central source, rather than to attempt to get it through many State legislatures. In other words, the Federal government could tackle the problem and solve it through the enactment of a single law which would be comprehensively effective.

Must Strike at the Pocketbook.

As has been suggested by The National Provisioner and by others in these columns, the way to centralize and make effective legislation for striking at the pocketbooks of the owners of diseased animals is through a law regulating the transportation of dairy products in interstate trade. All authorities agree that the disease originates and is spread chiefly through dairy herds and their products.

A simple law, and one which would not require an extremely large expenditure on the part of the national government, would be one on the lines of the meat inspection act, and applied as in the case of renovated butter factories. Worked out, it would mean that where a creamery shipped dairy products containing disease in interstate trade, that creamery would be closed until it could show a clean bill of health.

For its own protection the creamery would then investigate its source of supply and ascertain from which particular farmer or farmers the diseased milk was coming. These creameries have on hand at all times samples of all milk taken, for the purpose of ascertaining the butter fat content, which is the basis of payment to the farmer for his milk.

A simple test on each of these samples of milk would show just where the disease was located, and the creamery could quickly discontinue buying from such farmers as

were supplying diseased milk. The source of revenue to such farmers would then be shut off, and it would be their problem to get rid of the disease. Perhaps they would then be only too anxious to insist that their State authorities assist them in their difficulties.

A Simple and Practicable Plan.

It is the simplicity of the plan that makes it practicable—to strike right at the source of disease. An extremely large percentage of dairy products go into interstate trade, either to or from the creamery, and under the present system of distributing dairy products the farmers excluded from the inspected creamery would then have great difficulty in finding a local or intra-State market.

Such a law would undoubtedly start the movement of "cleaning up," not only by the raisers whose products go into interstate trade, but those having a local trade as well.

In conjunction with this, if a law could be passed requiring the tagging, for identification, of all animals shipped in interstate trade, and if each animal so shipped had to be accompanied by a veterinarian's certificate that it was free from disease, the ultimate object could be more quickly accomplished.

There would be objection to this plan from the raisers and shippers, of course, but it would operate—the tagging proposition—to make it possible for packers or other purchasers to discover the worst points of disease, and by boycotting these sections require them to be cleaned up. The certificate would prevent the spread of disease, and make it a further object to shippers to assist in the work of eradication.

In this respect the suggestions that have been made are good, and it is entirely possible that with the dairy inspection law going into effect the other legislation could be secured at the same time as an adjunct to it.

Enormous Losses Due to Disease in Livestock.

The importance of this subject may be realized when it is remembered that, according to authoritative estimates, the economic loss owing to the disease in livestock amounted in 1908 to \$24,000,000, and has been greatly on the increase since that time. This refers, however, only to the money loss. It does not take into account the statement of other authorities that at least 5,000 human beings die of tuberculosis in this country every year who contract the disease from bovine sources, and it is the opinion of these same authorities that at least three times that number died each year from bovine-contracted tuberculosis which had changed into the human type and could not be traced as such.

There is now but little doubt, if any, on the part of the authorities as to the transmission of tuberculosis from animals through the medium of dairy products to human beings. Our own government officials, largely through the investigations of Dr. Schroeder of the Bureau of Animal Industry, have taken the lead in this position, and they are being endorsed by scientific commissions in other countries. The last of these is the British Royal Commission to inquire into the relations of human and animal tuberculosis, whose final report declares that there is no

question but that the bovine type of tuberculosis is transmissible to human beings.

An Appalling Array of Facts.

These facts are appalling, whether considered from the economic or the humanitarian standpoint, and while the problem has been considered seriously by government officials from a scientific standpoint, practical means for solving the difficulty and checking the spread of the danger must be found.

Public sentiment is beginning to be aroused on the subject. As an evidence of this nearly 1,000 resolutions were presented to the last Congress by labor unions and women's clubs, demanding an investigation of the spread of disease through dairy products, and numerous scientific societies have done likewise. Resolutions are all well

enough in their way, and public sentiment will certainly reach the point where it will demand the eradication of these diseases. But a quick, practical way of getting at it is absolutely necessary.

This proposal for a workable plan of wiping out the disease through inspection of dairy products at the creamery is believed to be the most practicable thus far brought forth. Other suggestions should be offered, however, but they should have for their object the achievement of actual results. Theory is all right, but practice is what is needed at this time, if we are to head off this monster of disease before it gets beyond our power. And "high meat prices" will continue to be an issue until this meat-destroying enemy is vanquished.

SLAUGHTERING AND PACKING CENSUS FIGURES

Government Statistics for Kansas City, St. Louis and Milwaukee

Government census figures of the slaughtering and meat packing industry in three cities—Kansas City, St. Louis and Milwaukee—have been made public, following those recently given concerning Chicago. These figures are the result of the decennial census of 1910. They show increases throughout as compared to the last census, taken five years previous, not only in number of establishments, capital and value of products, but also in cost of materials, salaries and wages paid and miscellaneous expenses.

Issued by Census Director Durand, and prepared under the direction of Chief Statistician Steuart, the summary for Kansas City shows percentages of increase as follows: 75 per cent. in the number of establishments; 48 per cent. in the capital invested; 63 per cent. in the number of salaried employees; 80 per cent. in the total amount of salaries paid; 7 per cent. in the average number of wage earners employed; 16 per cent. in the total amount of wages paid; 70 per cent. in the total cost of materials used, and 68 per cent. in the total value of products.

Further details can be drawn from the tabular statement which follows:

	Census.		Per cent. of increase, 1904-1909.
	1909.	1904.	
Number of establishments	14	8	75.0
Capital	\$32,667,230	\$22,023,974	48.3
Salaried employees	1,390	832	63.1
Salaries	\$1,526,536	\$847,135	80.2
Wage earners (average number)	9,261	8,637	7.2
Wages	\$5,166,733	\$4,465,340	15.7
Miscellaneous expenses	\$4,170,636	\$3,103,308	34.4
Cost of materials used	\$133,552,937	\$78,367,026	70.4
Value of products	\$148,459,212	\$88,446,141	67.9

*To avoid disclosure of individual operations the 1904 data omits the figures for 1 establishment manufacturing sausage and 2 establishments engaged in slaughtering.

The St. Louis summary shows percentages of increase as follows: 20 per cent. in the number of establishments; 42 per cent. in the capital invested; 57 per cent. in the number of salaried employees; 34 per cent. in the amount of salaries paid; 19 per cent. in the average number of wage earners employed; 20 per cent. in the total amount of wages paid; 50 per cent. in the cost of materials used, and 52 per cent. in the total value of products.

Further details can be drawn from the tabular statement, which follows:

	Census.		Per cent. of increase, 1904-1909.
	1909.	1904.	
Number of establishments	24	20	20.0
Capital	\$5,598,026	\$3,944,105	41.9
Salaried employees	319	203	57.1
Salaries	\$341,406	\$254,230	34.3
Wage earners (average number)	1,460	1,237	18.8
Wages	\$890,580	\$752,839	18.5
Miscellaneous expenses	\$950,853	\$771,997	24.6
Cost of material used	\$24,054,617	\$16,043,450	49.9
Value of products	\$26,600,956	\$17,485,393	52.1

*To avoid disclosure of individual operations, the 1904 data omits the figures for 2 establishments manufacturing sausage.

The Milwaukee summary shows percentages of increase as follows: 71 per cent. in the number of establishments; 80 per cent. in the capital invested; 113 per cent. in the number of salaried employees; 148 per cent. in the total amount of salaries paid; 45 per cent. in the average number of wage earners employed; 58 per cent. in the total amount of wages paid; 111 per cent. in the total cost of materials used, and 118 per cent. in the total value of products.

Further details can be drawn from the tabular statement which follows:

	Census.		Per cent. of increase, 1904-1909.
	1909.	1904.	
Number of establishments	24	14	71.4
Capital	\$3,276,000	\$1,825,000	79.5
Salaried employees	196	92	113.0
Salaries	\$238,000	\$96,000	147.9
Wage earners (average number)	965	688	44.6
Wages	\$583,000	\$368,000	58.4
Miscellaneous expenses	\$646,000	\$251,000	157.4
Cost of materials used	\$11,858,000	\$5,622,000	110.9
Value of products	\$14,103,000	\$6,456,000	118.4

*Does not include statistics for two establishments, to avoid disclosure of individual operations.

BIG JUMP IN MEAT EXPORTS.

Advance reports of the government estimates of exports of meat and dairy products for the month of September, 1911, indicate a big increase in the foreign trade compared to a year ago. The total value of such exports for the month is estimated at nearly five million dollars more than a year ago, while exports of meat animals are nearly a quarter of a million dollars greater. Exports of meat and dairy products for September, 1911, are figured at \$13,346,000, compared to \$8,824,000 a year ago. Exports of meat animals are valued at \$889,000 for September, compared to \$638,000 for the same month of 1910.

OPPOSE LOWER TARIFF ON MEATS AND STOCK

Livestock Association Calls Early Convention to Take Action

The American National Live Stock Association, the national organization of the meat producers of the country, is strenuously opposed to the free admission to this country's markets of South American meats, or of any other foreign meats, livestock or meat products, for that matter. The association officials have called its annual convention to meet a month or more in advance of the usual time, in order that a campaign of opposition to tariff reductions may be mapped out before the next session of Congress gets well under way.

It is declared in the convention call that the association has never before faced such serious problems as those which confront it today, chief among which is stated to be the necessity for continuing to protect the products of the American livestock industry from foreign competition. The matters to be discussed also include the oleomargarine tax, the meat inspection tax, the control of disease among livestock and the "margin between what the producer receives for his livestock and what the consumer pays for his meat products."

In issuing the call Secretary T. W. Tomlinson of the association says:

"Call is hereby made for the fifteenth annual convention of the American National Live Stock Association, to be held at the Broadway Theatre, Denver, Colorado, on Tuesday and Wednesday, December 12 and 13, 1911.

"In previous years it has been the custom to hold our annual meeting in January, but this year there are exceptional reasons which necessitate a change to an earlier date. Mr. Murdo Mackenzie, our president, has accepted the management of a livestock company in Brazil, South America, and will leave for that country early in January. He would, therefore, not be able to attend our meeting should it be held about the middle of January, as in the past.

"Congress convenes on December 1, and many matters in which the livestock industry is concerned, especially the tariff on our products, will be up for consideration, and our action and policies should be carefully planned and announced as soon after the opening of Congress as possible. For these reasons the executive committee deemed it expedient to call our annual convention for

December 12 and 13, 1911, instead of January, 1912.

"Never in the history of this association have we been confronted with more serious problems. At the special session of Congress attempts were made to place practically all our products on the free list. No doubt similar bills will be promptly introduced in the next Congress. We must inaugurate and zealously conduct a thorough campaign of education in order to convince Congress and the public that our products are entitled to the same measure of protection as is accorded the products of any other kind of labor. So long as a system of tariff duties is in effect, whether for protection or revenue, the livestock industry is entitled to its share of whatever benefits may flow from the imposition of tariff duties.

"The free admission of meats from South America would unquestionably affect prices for livestock in this country, and seriously threaten the prosperity of our industry. Even if there were no other subjects demanding your attention, this question alone is of sufficient importance to warrant the attendance of every stockman who desires to protect his business."

Among the questions for consideration at the annual meeting Secretary Tomlinson mentions the following:

Import duties on livestock, meat products, wool and hides.

Margin between what the producer receives for his livestock and what the consumer pays for his meat products.

Sanitary conditions of livestock and control of contagious diseases.

Meat inspection tax.

Tax on oleomargarine.

Control or disposition of the semi-arid unappropriated public grazing lands.

Classification of the public domain and investigation of land conditions in the West by a special committee of Congress.

Report of the National Advisory Board as to administration of grazing in the National Forests.

Railroad rates on livestock from intermountain country to Pacific coast points.

Railroad rates on wool, hides and pelts.

The threatened withdrawal of feeder rates on livestock.

Cases involving livestock rates pending before the Interstate Commerce Commission.

Rules governing transportation of less than carloads of livestock.

Railway service on livestock.

in large abattoirs and also outside points, and shipped into Toronto by rail."

Butchers Against City Abattoirs.

For the purpose of organizing in protest to the recent regulation made by the Board of Health of Little Rock, Ark., providing for central abattoirs and meat inspection, the butchers and retail meat dealers of Little Rock appointed a committee to confer with the Mayor and City Council at its next meeting. The ruling made by the Board of Health requires that all meat killed and offered for sale in the city of Little Rock must be killed under the supervision of and inspected by the Chief Food and Meat Inspector. The regulation went into effect Monday, October 16.

It is also provided that all places where meat is offered for sale shall be properly inspected. In the killing of meat, central abattoirs must be used, and on the proposition of L. P. Dreyfus and E. A. Coots to erect abattoirs, it was decided by the city that a plant should be erected at the foot of East Ninth street, and one in the west end of the city, the east end plant only to be used at first until the other one is ready.

The main objection made by the meat dealers is that of inconvenience, it being held by them that to bring cattle from meat houses in all parts of the city to the east end slaughter plant will make the arrangement work hardships in the matter of time and fresh meat delivery. The butchers claim that they do not object to proper meat inspection, but prefer that it shall be made at the individual slaughterhouses by an inspector, who shall make the rounds over the city.

Must Abandon Abattoir.

Under a ruling of a city judge at Atlanta, Ga., the meat packing plant of C. Wolfshiemer in that city, valued at \$12,000, must be abandoned because it is within the city limits. When it was built it was outside the limits. The owner will carry the case to the higher courts.

The decision was based on a city ordinance that stipulates that it shall be unlawful to operate a slaughterhouse anywhere inside of the city limits. The defense is fighting the case under another and later city ordinance, which provides that no slaughterhouse shall be operated inside of the city on land that drains into the waterworks. The packer argued that under this later ordinance a slaughterhouse in the city is permissible, that this ordinance superseded the first ordinance. Judge Broyles, however, ruled that both ordinances are effective, and that under the original law slaughterhouses are completely outlawed. The higher courts will now be called on to determine whether the new ordinance repealed the old ordinance.

Another Municipal Abattoir.

The City Council of Demopolis, Ala., at its last meeting decided that a central slaughterhouse must be established in that city, at which all locally killed meat must be slaughtered and inspected. If no offer is made by any individual or corporation to build an abattoir according to the lines laid down by the city, the work will be undertaken by the administration. An ordinance covering this point was adopted several months ago, at which time the sentiment among the councilmen for a municipal slaughterhouse was strong.

MUNICIPAL ABATTOIRS AND LOCAL INSPECTION

Progress of the Movement in Various Parts of the Country

The health authorities of Toronto, Canada, are agitating the erection of a public abattoir in that city. The chief health officer claims that large quantities of diseased meat are being sold in the city, and he favors the erection of a public abattoir, where all animals may be slaughtered under the supervision of the inspectors. In the monthly health bulletin issued by the department that official makes some rather startling announcements. He says:

"There are approximately 500 head of cattle killed per week in the twenty private abattoirs in Toronto. Our three veterinarians are only able to make 116 post-mortem examinations per week. Of these 116 carcasses examined, 13 on the average are found to be diseased, and 15 carcasses or portions of carcasses per week are condemned.

"These figures are the averages of the past nine weeks, which are the lightest killing weeks of the whole year. The percentage of animals inspected, of those killed, was 23.2 per cent.; the percentage diseased was 11.2

per cent.; therefore, it may be readily calculated that of the 500 cattle killed weekly there are probably 55 diseased cattle placed on the market without any inspection whatever. That the rest of the cattle are not examined is due to the fact that we have only three veterinarians (up to this summer there was only one), and the twenty abattoirs may be killing at the same time, making it impossible for the inspectors to cover more than three places at any one time.

"If all this work were concentrated in one large abattoir, worked under a co-operative system, an efficient inspection could be made of every animal killed, and no diseased carcasses would be sold of cattle killed within the city limits.

"An inspection of the meat after it has been dressed and passed on to the retail merchant is practically useless, since it may be badly infected and unfit for use, though it may show no evidence whatever to the eye.

"From these facts and figures the need for a central municipal abattoir is very apparent. It should be understood, however, that all the flesh meat used in Toronto is not killed in these small abattoirs. Much of it is killed

PRACTICAL POINTS FOR THE TRADE

ACTUAL PACKINGHOUSE TESTS.

[EDITOR'S NOTE.—Every packinghouse superintendent keeps a record of tests, which is his most precious possession, and which serves him as a guide and reference in succeeding operations. It is only actual tests that tell the story in packinghouse practice; theory is all right, but practical results are a necessary guide always. The National Provisioner has printed on this page of "Practical Points for the Trade" many tests of this sort, in answering inquiries from subscribers. It has many more of these test results at its command, and will publish them from time to time for the general information of readers, instead of withholding them until some specific inquiry is made.]

ANALYSIS OF LIVER TANKAGE.

An analysis of liver tankage showed 10 per cent. ammonia, or 8.52 per cent. nitrogen, or 51 per cent. protein. Sold as packinghouse tankage, the basis would be ammonia. The fertilizer manufacturer expresses the percentage of ammonia as nitrogen, and for feeding purposes the percentage is expressed as protein. Liver (any kind) will run around 10 per cent. fat.

REMOVING RANCIDITY FROM LARD.

A Southern renderer writes as follows:

Editor of The National Provisioner:

Is there a method by which the rancidity can be cooked out of a pure lard which has been carried in tin, but not in cold storage?

When the rancidity of a pure lard has not gone too far there is a chance left that the lard may be restored to its original sweetness. It is immaterial in such cases whether the lard has been carried in tins or in wood, in cold storage or out of cold storage, the essential feature being that the rancidity be mild, and not associated with too many and too strong foreign odors.

It is well to remember that there exists a material difference between rancidity and free fatty acids. While the former is usually associated with the latter, cases are also of frequent occurrence where the lard is very low in free fatty acids, while the rancid odor is quite pronounced.

The formation of free fatty acids is due principally to an oxidation process wherein

the air, light and heat are the principal factors, while rancidity is caused by these conditions also in conjunction probably with bacterial action. While the former condition is proven by a chemical test, rancidity can be detected by the sense of smell, and not by means of any chemical test—so far, at least, as our present knowledge of the subject reaches. Either condition may exist in the absence of the other.

It is evident for this reason that the fact must be established first whether the one or the other or both conditions prevail in the lard in question. From the foregoing it is quite apparent that free fatty acids must be eliminated by a chemical treatment if such acids be present, whereas the rancidity—as such, and which asserts itself as an objectionable odor—can be eliminated by means of mechanical processes.

When we remember that when an odor, of whatever nature or origin, emanates from any substance, it is transmitted through the air and to the nerve endings of our sense of smell, we know at once that such odorous principle or ingredient must necessarily be of a volatile nature. As, however, the principles of rancidity cling very tenaciously to fats and oils, it is a difficult problem at times to entirely eliminate such objectionable odors. When of a not too pronounced intensity this may be accomplished, however, in various ways: by means of chemicals and by physical means. Since the chemicals which may produce such results cannot well be employed in an edible fat such as lard, there remain the mechanical processes represented by heat, and by the blowing of air or steam through the lard.

The free fatty acids are eliminated by means of bicarbonate of soda, which has been previously dissolved in water of sufficient quantity. The solution is then mixed with the lard in an agitator, the mixture being heated by steam through a closed coil. When the acids have combined with the bicarbonate

the lard is allowed to settle, when the sediment at the bottom of the agitator will contain such acids in the form of a soap dissolved in the water.

The latter is now withdrawn and the remaining lard washed a few times with clean, warm water, in order to remove the last traces of the watery solution from the lard. The lard is finally heated to about 220 degs. Fahr., until perfectly dry, when it is ready to be run into tierces or into the storage tanks or vats.

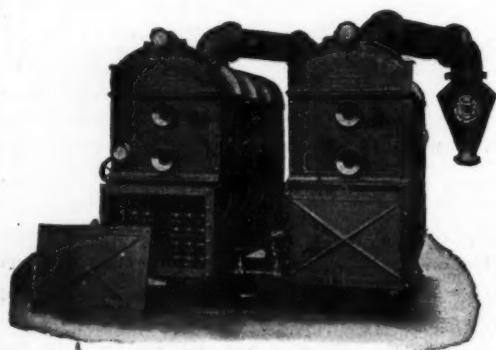
In conclusion it is advised that lards which have reached a high degree of rancidity, or which shall have formed a high percentage of free fatty acids, should be discarded as edible fats, as the loss thus sustained is offset by the chances one takes in selling tainted lard to the trade.

LOSS DUE TO DIRTY HIDES.

The value of the hides of cattle is materially affected by the uncleanly condition of the animals. Farmers, though they may recognize the importance of cleanliness in the case of dairy cows, seldom make any effort to keep fattening cattle clean, with the result that dung and dirt accumulate, particularly on the buttocks. This spoils the hair and makes the grain of the hide tender, with the result that the quality of the leather is depreciated. In addition it affects the cleanliness of the meat after slaughter. It is desirable that fat stock should be groomed from time to time in order to encourage the growth of hair and preserve the condition of the hide.—Hide and Leather.

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THE NATIONAL PROVISIONER

New York and
Chicago

Official Organ American Meat Packers'
Association.

Published by
The Food Trade Publishing Co.

(Incorporated Under the Laws of the State of New York.)

At No. 116 Nassau St., New York City.
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Telephone: Yards, 842.

Correspondence on all subjects of practical interest to our readers is cordially invited.

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TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID

United States	\$3.00
Canada	4.00
All Foreign Countries in the Postal Union, per year (21 m.) (26 fr.)	5.00
Single or Extra Copies, each10

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CENSUS REFUTES AGITATORS

Since the beginning of the agitation against the meat packers which started some nine years ago, it has been maintained in these columns that prices of meat food products are regulated by the law of supply and demand. Evidence of this was found on every hand by anyone who wished to find it. That "there are none so blind as those who will not see" has been amply demonstrated, however, in the popular discussion on meat food products and meat prices.

Further evidence that this law is always in operation is being shown by the returns coming from the government census of 1910. They indicate, as was the case in 1900, that our population is increasing much more rapidly than our supply of livestock. With a

population increase of considerably more than 1,000,000 a year, and a practical decrease in the supply of edible animals, there can be but one natural result—higher prices.

To the increased price due to a discrepancy between supply and demand there must also be added the item of increased cost of production. Since the beginning of the last decade the price of labor, machinery, salaries, and cost of operation generally has been largely increased in the packinghouse industry, and there has been a very material increase in cost due to the meat inspection law. Such items as reconstruction, repair, maintenance of the most sanitary conditions, loss by condemnations, all have increased the cost of producing meat food products in the last few years.

These are actual conditions which are generally known in the trade itself, but the outside public and particularly the newspapers will not recognize them. They prefer to attack the industry itself and the individuals composing it; it is an easier way and a more popular one than to make a study of the actual facts. It would take too much of the time of the average busy newspaper man or the citizen-consumer to do so. They prefer to attack the men who are supplying the country with its meat food products and to hail them as transgressors of the law.

The actual fact, however, is that we are not supplying sufficient animals and that the cost of manufacture is largely increased. This condition could be repaired to some extent if we could have the annual census of livestock which has been agitated for so many years. Instead of making an inventory of our meat food resources every ten years, and then discovering that we have not sufficient stock on hand, an annual census would show actual conditions at frequent intervals, and the figures would indicate for a long time to come that it would be profitable to the raiser if he would increase his output.

NEW USE FOR COLD STORAGE

While the fanatics and the political self-seekers are pursuing their war against cold storage, science is discovering and industry is putting into practice new uses for refrigeration. It used to be thought that cold storage was designed for the preservation of food products and no one looked much deeper into its possibilities. When refrigeration became recognized as a separate branch of engineering science people soon began to hear of new uses for it, such as the preservation of furs in summer time, its use in excavation work where quicksands were encountered, etc. This is now an old story to everybody who reads up on refrigeration.

But during the past summer a novelty in

the use of refrigeration has received rather wide attention from the public press—the cold-storage cure for hay fever and similar physical troubles. The medical profession has long been aware of the therapeutic value of the breathing of clean, cold air for certain respiratory complaints. The White Mountains and similar localities have been the favorite resort for the "hay fever brigade" every August. But in spite of the remedies and treatment heretofore prescribed, this class of respiratory troubles has been the despair of thousands of suffering humanity.

Now it appears that the remedy has been right at hand. A striking illustration is the case of a wealthy meat man who spent thousands in money and months every year in traveling everywhere and trying everything to cure his trouble, when probably he might have solved his difficulty simply by walking into any one of his many cold-storage boxes and remaining there for a certain time every day! Instead, he traveled thousands of miles away from the remedy that lay at his door, and never found a cure.

Refrigeration as a hay fever cure appears to be on the point of having its standing established beyond question—that is, if the fanatics do not succeed in putting cold storage under the ban of the law as a device of the devil and the food speculator!

JAIL IS THE PROPER PLACE

Another shipper of immature veal calves has been sent to jail for a term of months, in order that he may have time to think over the consequences of his act, and that the trade and the public may know that the federal law is not to be trifled with.

In the last issue of The National Provisioner was reported the first instance of the imposing of a jail sentence for violation of the federal meat regulations. Heretofore fines have been considered sufficient. But the most persistent violators appear to be these country shippers of "bob" veal. Taking the young calves off the hands of the dairy-men anxious to get rid of them, they appear to have no compunctions about sending this admittedly unhealthy class of meat to market.

As a class these shippers are irresponsible, and dealers who receive such stuff knowingly are in the same category. No reputable meat dealer would sell "bob" veal if he knew what it was, and it is not fair that the majority of butchers should bear the stigma put upon them by these illicit traffickers.

It is right that this practice, so hard to eradicate in the past, should be checked, even if the men concerned in it have to be sent to jail. The sooner such guerrilla traders are made to reform, or are driven out of the business, the better for the reputation of the trade at large.

TRADE GLEANINGS

A project is afoot for the establishment of stockyards at Saginaw, Mich.

Charles Moore contemplates establishing an abattoir at Spartanburg, S. C.

The Dayton Abattoir Company, Dayton, O., will build a new abattoir at E. Dayton.

The packing plant of A. A. Skeets at Scranton, Vt., has been gutted by fire.

The branch house of Armour & Company at Lynn, Mass., has been damaged by fire.

Rasmussen Brothers have received a permit to erect a fertilizer plant at Dallas, Tex.

It is reported that Armour & Company will establish a branch house at Texarkana, Tex.

L. G. Hancock and associates contemplate establishing a soap plant at Wilmington, N. C.

The old Meiling & Ziewgler packinghouse at Lawton, Okla., will be operated by M. A. Wert.

The Coe Mortimer Company, Charleston, S. C., has purchased 25 acres, and will erect a fertilizer plant.

M. L. Shoemaker is having plans prepared for a two-story abattoir, 100 x 100 feet, at Philadelphia, Pa.

A 100 tons of cottonseed belonging to Stewart & Hardy at Farmville, Ga., has been destroyed by fire.

The Nagle Packing Company, Jersey City, N. J., has received permit for the alteration of its packing plant.

The Farmers' Storage and Fertilizer Company, Aikin, S. C., will commence the erection of its new plant.

The Home Guano Company, Wadley, Ga., has awarded contract for the erection of a \$10,000 fertilizer plant.

The Frederick City Abattoir Company, Frederick, Md., has purchased machinery for its new fertilizer plant.

The plant of the J. L. & H. Stadler Rendering and Fertilizer Company at Cleveland, O., has been badly damaged by fire.

The West End Packing Company, St. Louis, Mo., has received a permit to erect a two-story abattoir and cold storage plant.

The Trenton Fertilizer Company, Trenton, S. C., has been incorporated with a capital stock of \$7,000. J. B. Knight is president.

The Hill Live Stock Company, Louisburg, N. C., has been incorporated with a capital stock of \$100,000 by K. P. and J. P. Hill and others.

A. N. Kittrell and others have incorporated the Farmers' Gin and Cottonseed Oil Company of Memphis, Tenn., with a capital stock of \$10,000.

John Morrell & Company have purchased a piece of property at Spokane, Wash., upon which they will erect a large cold storage warehouse.

The Grovania Cotton Oil Company, Grovania, Ga., has been incorporated with a capital stock of \$30,000 by W. S. Riley, W. H. Smith and others.

The Lancaster Livestock Company, Columbia, S. C., has been incorporated with a capital stock of \$10,000 by F. B. Porter, B. Y. Funderburk and others.

A. C. Hofmann & Sons, Syracuse, N. Y.,

has been incorporated with a capital stock of \$20,000 to deal in sausages, lard, provisions, etc. A. C. Hofmann and N. L. Hofmann are the incorporators.

The Piedmont Oil and Refining Company, reorganized under the name of the Faunsdale Oil Mill, Faunsdale, Ala., has elected W. C. Clark president and H. W. Crawford vice-president, both of Jasper, Ala.

The Maurer-Remley Meat and Grocery Company of St. Louis, Mo., has applied for incorporation papers, providing for a merger of 20 grocery stores in that city. The company is capitalized at \$500,000. Jacob Maurer is president.

The Blumer-Sartain Packing Company, Columbus, O., is now offering the remainder of its capital stock to subscription at par. The authorized capitalization of the company is \$125,000 and there is outstanding \$73,000. The company was incorporated in 1907, succeeding the firm of Blumer & Sartain, which was formed in 1891. Dividends are paid on the stock at the rate of one-half of 1 per cent. a month.

FEARFUL FOR THE HOG FUTURE.

To what extent current supply of light hogs and pigs is due to actual disease, or fear of it, and lack of confidence in the future market for finished hogs remains to be seen. The old crop has been closely marketed, indicating skepticism as to the maintenance of satisfactory prices.

That much pig sickness has existed admits of no dispute, and fear of mortality is always a powerful incentive for making sacrifices, but post mortem figures show that during September condemnation on the hooks at Chicago was slightly less than 10 per cent. of receipts, indicating that some other liquidation incentive than disease exists. The rush of 100@180-pound pigs bears evidence of a determination on the part of growers to reduce winter feeding operations to a moderate volume. Packers still contend that the heavy percentage of light stuff is merely proof that a big crop was raised.

Nothing given out by the packing interest during the past six months has been calculated to inspire confidence in hog market futures. All commission house admonition has been to market closely, and growing scarcity of weighty stuff at the market suggests that the injunction has been obeyed.

If the slaughtering interest had planned a fall run of light stock it could not have outlined a more effective campaign.

Market sentiment is assuming a less doleful tone. Statistics show that export trade in hog product is healthy and domestic consumption is enormous as indicated by the manner in which the pig run is being handled by killers. During September stock of hog products at Western packing points decreased 76,457,546 pounds, the largest reduction during that month in four years past, and October will witness further decreases.

It is certain that weights will be deficient and this year's run of big hogs during the late winter and spring months will be impossible unless growers change their policy. —Breeder's Gazette.

ABANDONS CASE AGAINST YARDS.

It was reported from Washington this week that the federal government had abandoned its legal fight to recover a penalty from the St. Louis National Stock Yards Company for alleged violation of the Twenty-eight-Hour law regulating the feeding and watering of livestock in interstate transportation.

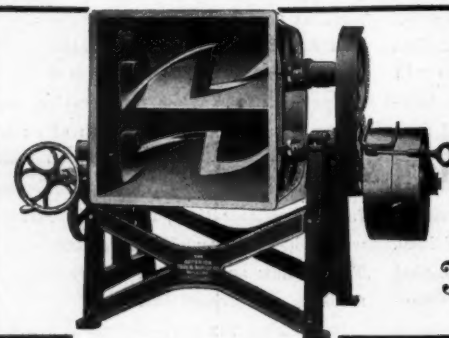
Solicitor General Lehmann filed with the Supreme Court of the United States a stipulation between the government and the defendant for affirmation of the judgment of the lower court in this case. That court held that a stock yard such as exists in large cities was not a common carrier, and hence the St. Louis National Stock Yards Company was not subject to the twenty-eight-hour law. Solicitor General Lehmann said the government's reason for dropping the suit was that he did not consider sufficient evidence had been produced in the court below to justify a conviction.

MUST REMODEL ABATTOIR.

The new plant of the Frederick Abattoir Company at Frederick, Md., which was ready for operation, will not be opened for some time because of the non-approval of some features of the plant by the federal meat inspection authorities. The plant is said to be modern in every particular, but the fertilizer department is not in a separate building, as the federal regulations require. Therefore operations will not begin until the company can erect a separate fertilizer plant, plans for which have already been made.

H. LESLIE PARLETTE

Overhead Track Systems, Switches and Trolleys
New and Second Hand Track Scales a Specialty
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MEAT MIXERS

THAT WILL BLEND

L-S Double Arm Mixers allow a large percentage of water to be used and thoroughly mixed with meat and spices.

Moderate cost. Big returns in output. All dealers handle this mixer. Or ask us for full particulars. Motor and pulley drive.

The Lynn-Superior Co.
Cincinnati, Ohio.

FOR PURCHASING DEPARTMENTS

A NEW DEODORIZING PROCESS.

In many cases the proper ventilation of industrial plants requires not only an adequate amount of fresh air, but also the use of a suitable deodorizing agent. The latter is particularly necessary in abattoirs, glue factories and fertilizer factories, also where large quantities of oils giving off pungent and offensive fumes and vapors are employed.

In such cases the problem of keeping the air pure and at the same time maintaining proper temperature conditions is difficult and expensive. In winter, the practice of operating the steam heating plant at maximum capacity and keeping the windows wide open is not only expensive, but liable to seriously impair the health of the employees, while on the



THE GENERAL ELECTRIC COMPANY'S OZONATOR.

other hand exhaust fans at best only partially serve the necessary purpose.

The most scientific and at the same time the least expensive method of solving this problem is said to be the use of suitable apparatus for increasing the amount of ozone in the air, thereby introducing an oxidizing agent which readily destroys the organic particles floating in the air, and from which the noxious odors emanate.

Ozone is an oxygen constituent of atmospheric air from which it can be readily produced by means of electrical discharges. It is one of the most active oxidizing and deodorizing agents known. The General Electric Company's ozonator is an apparatus designed to generate ozone economically.

It consists of a transformer for changing the supply voltage to a value sufficiently high to operate the ozonizer proper, or ozone gen-

erating elements. The latter consist of a number of glass tubes covered with a copper coating, and each containing an aluminum tube separated from the glass tube by a small annular gap. One high voltage lead from the transformer is connected to the copper coatings of the glass tubes, and the other lead is connected to the aluminum tubes.

When the current is turned on, a violent electrical discharge takes place between the inner surface of each glass tube and its enclosed aluminum tube, thereby changing the oxygen of the air in the annular air gaps into ozone. The small but powerful centrifugal blower mounted on the top of the case blows air into the ozonizing chamber and through the generating elements, thence through the screened opening in the front of the box, into the room.

One of the small switches shown on the top of the case is for putting the entire apparatus in or out of service. The other, a three-point switch, serves to connect the transformer to the ozonizer. At its off point a comparatively low voltage is applied to the ozonizer, thereby producing only a small amount of ozone. At the second point a higher voltage is applied and a correspondingly larger amount of ozone produced. At the third point the apparatus operates at its full capacity. Thus the amount of ozone generated can be easily regulated to suit varying conditions of congestion, humidity, and other requirements.

The ozonator gives a flow of about 4,250 cu. ft. per hour, which, owing to the rapid diffusion of the ozone, will sterilize and deodorize an enclosed space of 50,000 cubic feet. For larger spaces the number of ozonators can be increased until the desired result is obtained.

"BOSS" MEAT MIXERS.

No machines have been more successful, have given better satisfaction and contributed more to profits of sausage makers than the "Boss" meat mixers, say the manufacturers, The Cincinnati Butchers' Supply Company. This, they say, is due to their correct principle of mixing, which is the same as done with both hands. They explain it this way:

"A man trying to mix meat with his arms only, and not using his hands, would work

easier, but would not mix properly. This is the same with mixing machines. In the 'Boss' mixers the two shafts have wings attached, which mix meat like so many hands. Every particle of meat is loosened up by the wings and worked to absorb all the water and binder it can possibly hold. The result is an enormous gain in quantity, yielding spongy, glutinous sausage dough and juicy, appetizing sausages, which has given the 'Boss' mixer their great reputation as money-makers. When done mixing, the meat is instantly discharged through a large slide gate in the bottom."

"Boss" mixers are made in eight sizes, from 100 lbs. capacity to 1,500 lbs. capacity. They are furnished with pulleys for belt or direct-connected with electric motors. For further information address The Cincinnati Butchers' Supply Company, Cincinnati, Ohio.

WESTERN MANAGER OF WESSELS CO.

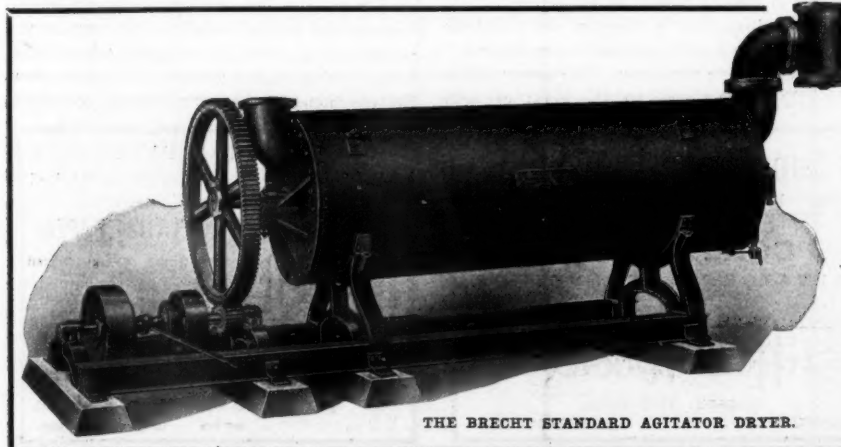
Thomas P. Sullivan, formerly president of the National Retail Grocers' Association, one of the best known men in that trade, takes the management of the C. M. Wessels Company, for the West, November 1, with headquarters at Chicago. Mr. Sullivan's integrity, his comprehensive knowledge of trade conditions, and his forcefulness as a public speaker have given him a strong following. Not only is he a successful grocer, but his fellows believe in him. Mr. Sullivan stated that it was his ambition, through his new connection, to try to improve trade relations between manufacturer and retailer, and that he felt this could best be done through the trade press.

FOREIGN COMMERCIAL EXCHANGE.

New York, October 19.—Foreign commercial exchange rates were quoted today as follows:

London—			
Bankers' 60 days	4.8350	@ 4.8360	
Demand sterling	4.8680	@ 4.8685	
Paris—			
Commercial, 90 days.....	5.23 1/4	@ 5.23 1/4	
Commercial, 60 days.....	5.21 3/4	—1-16 @ 5.21 1/4	—1-16
Commercial, sight	5.18 1/2	@ 5.17 1/2	—1-16
Berlin—			
Commercial, sight	94 1/2	@ 94 1/2	
Commercial, 60 days.....	93 1/2	@ 94	
Antwerp—			
Commercial, 60 days.....	5.26 1/4	@ 5.25 1/2	
Amsterdam—			
Commercial, 60 days.....	30 3/4	@ 30 15-16	

Want a good position? Watch the "Wanted" page for the chances offered there.



THE BRECHT STANDARD AGITATOR DRYER.

THE BRECHT STANDARD AGITATOR DRYER

FOR

Tankage, Bones, Blood, Stick, Etc.

THE SHELL IS REVERSIBLE

Will outlast four ordinary dryers
Costs no more

Write for complete particulars

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HAMBURG BREMEN

ICE AND REFRIGERATION

NEW CORPORATIONS.

Portsmouth, Va.—The Premier Ice Cream Company has been incorporated with a capital stock of \$2,000 by J. B. Pendleton and others.

Newport, Ky.—The Crystal Ice Company has been incorporated with a capital stock of \$100,000 by J. Adams, B. A. Adams and W. Schmid.

Milledgeville, Ga.—A company has been organized with a capital stock of \$30,000 by T. L. McComb, J. A. Horne and others to establish a 50-ton ice plant.

ICE NOTES.

Bartlett, Tex.—A. S. Hardin will build an ice plant here.

Grand Bay, Ala.—Charles Gerkin contemplates installing an ice plant.

Albemarle, N. C.—A \$10,000 ice plant will be erected by P. J. Honeycutt & Co.

Hartford, Ala.—J. H. Moritz contemplates installing a 10-ton absorption ice plant.

Bartlett, Tex.—The Bartlett Light and Power Company will install an ice plant.

Smithville, Tex.—A 50-ton ice plant will be installed by the Smithville Ice Factory.

Atlanta, Ga.—The Howe Ice Company, of Nashville, Tenn., will erect an ice plant here.

Texarkana, Tex.—Armour & Company is reported as establishing a branch house here.

St. Johns, Mich.—The business men of this place contemplate establishing an ice plant.

Yoakum, Tex.—The Creamery Dairy Company of San Antonio will install a 12-ton ice plant.

Atoka, Okla.—The capacity of the Atoka Ice and Power Company's ice plant will be increased.

Cleveland, O.—The Cleveland Hygea Ice Company will erect an ice storage plant to cost \$14,000.

Mercedes, Tex.—Henry Heil has purchased building and will install machinery for a 5-ton ice plant.

Nashville, Tenn.—The Howe Ice Company will increase the capacity of its ice plant to 100 tons daily.

Hazen, Ark.—An ice plant of 20 ton capacity will be erected by the Clover Farm Dairy Company.

McKinney, Tex.—A 20-ton ice plant will be installed by the McKinney Ice, Light and Power Company.

Atlanta, Ga.—Jessup & Antrim Ice Cream Company will increase its capital stock from \$8,000 to \$10,000.

Greenville, S. C.—The Greenville Ice and Fuel Company has plans prepared for an additional ice plant.

Arkadelphia, Ark.—The Arkadelphia Ice

Company will shortly open bids for the erection of a 20-ton ice plant.

Buckroe Beach, Va.—The erection of a 10-ton ice plant is contemplated by the Fishermen's Co-operative Association.

Topeka, Kan.—The Peoples Ice and Cold Storage Company has received a permit to erect a cold storage building.

Brookville, Ind.—The creamery plant owned by the French-Bauer Company, of Cincinnati, O., has been destroyed by fire.

Paris, Tenn.—The Paris Coal and Ice Company has purchased a new location and will increase capacity of its ice plant.

Fort Stockton, Tex.—The recently incorporated Fort Stockton Light and Ice Company will operate a 5-ton ice plant.

Louisa, Ky.—The erection of an ice plant here is being promoted by R. L. Vinson, J. G. Burns, M. B. Sparks and T. W. Ball.

Staunton, Va.—The Virginia Fruit Growers, Inc., contemplates erecting a cold storage plant with a capacity of 50,000 barrels.

Lexington, Ky.—The Consumers' Ice and Cold Storage Company will erect an addition to its ice plant, increasing capacity to 200 tons.

Hartford, Ala.—The Mantz Ice Manufacturing and Bottling Works will open bids on November 1 for the erection of an ice plant 120 x 80 feet.

Argenta, Ark.—The Crystal Ice Company will increase the capacity of its plant from 50 to 110 tons daily. Additional storage vaults will be erected.

Gloucester, N. J.—Referee S. R. Ott has approved the sale of the South Jersey Plate Ice Company's plant at Gloucester, N. J., to Alfred Molt for \$14,000.

Sodus, N. Y.—Capitalists are considering a proposition to erect a cold storage plant for fruits, etc., in that village on a co-operative basis. It is said that \$40,000 of the stock has already been pledged.

SUCCESSFUL REFRIGERATING PLANT.

When installing a refrigerating plant, too much forethought cannot be given to the details connected with the future operation of the plant, says J. B. McKeown in Cold Storage and Ice Trade Journal. The uniformity of the system should be well considered and carried out along the lines of average working conditions; machinery and piping should be carefully placed so as to give ready access in case of repairs or inspection.

Where inspection is frequent and carefully done there is a very noticeable absence of accident, waste or confusion. The repair bill is directly proportioned to the class of help

selected, and the system of inspection adopted in our plants.

Many plants when gone through show very little system, if any, and are losing money for everyone connected with them. In the first place, the owner is not getting returns, and, possibly, is trying to cover up by a cheap class of help through his chief engineer, who failed to make a wise selection of machinery and did not arrange his plant to cover the aforementioned feature of economy in operation.

A plant so arranged has a handicap on it from the start and calls for exceptional ability to make good. While a well-designed system can make good under ordinary circumstances, it is not always the case. Very often it is neglected and abused by a careless, inefficient crew, who, for a time, keep things moving.

Owners and chief engineers are sometimes influenced by the contract price or first cost. It is not always the cheapest that is to be recommended. The operation, attention required and durability should decide in most cases, for, if not consistent with these demands, it is dear and dangerous at any price.

While the engineer may imagine there is no use in his saying much one way or the other he makes a mistake. If his employer should overlook his suggestion one time he may not always do it, and it is our duty, as well as our profession, to advise our employers on the merits, etc., of the machinery under our care.

So long as we are mutually interested in our employer's business he will know it, and we can be assured of his appreciation; but when we suit ourselves, make demands and have other interests, be assured failure is close at hand in more ways than one, and we can claim no authority in the arrangement or installation of a new plant or the re-arrangement of the present.

Our ability is of very little consequence if we cannot prove it, and the only way I know is to do it through our employer, by having his confidence and making the proper selection for local conditions at the start. The failure or success of our undertaking depends most on ourselves.

STEAM AS A REFRIGERATOR.

At the congress of the German Refrigeration Union at Dresden the subjects considered were the importation of frozen meat, temperature and atmospheric moisture guarantees in cold stores, in company with which many cold storage technicalities apart from the creation of cold were studied, including

CUT Your Own Supply of ICE

Use our ICE KING PLOW, made especially for the Small Harvester. Has Five Cutting Teeth and Clearing Tooth, and fitted with Guide for Marking Out. EVERY TOOL USED IN THE ICE BUSINESS.



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For all the work in Panama the United States Government chose

NEPONSET INSULATING PAPERS



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is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. **Send for Free Book**

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BIRMINGHAM, Kates Transfer & Storage Co.
BOSTON, 120 Milk St., Chas. P. Duffee.
BUFFALO, Keystone Warehouse Co.
CHICAGO, F. C. Schapper, Wakem & McLaughlin
CINCINNATI, Pan Handle Storage Warehouse,
The Burger Bros. Co.
CLEVELAND, General Cartage & Storage Co.,
Henry Bollinger.
DETROIT, Riverside Storage & Cartage Co.,
Ltd., Newman Bros. Inc.
DALLAS, Oriental Oil Co.
FORT WORTH, Western Warehouse Co.
HOUSTON, Texas Warehouse Co.
INDIANAPOLIS, Railroad Transfer Co.
JACKSONVILLE, St. Elmo, W. Acosta.
KANSAS CITY, Crutcher Warehouse Co.
LIVERPOOL, Peter R. McQuie & Son.
LOS ANGELES, United Iron Works.
LOUISVILLE, Louisville Public Warehouse Co.
MEMPHIS, Patterson Transfer Co.

MILWAUKEE, Central Warehouse.
MEXICO, D. F., Ernst O. Helmsdorf.
NEWARK, Brewers' & Bottlers' Supply Co.
NEW ORLEANS, Iron Warehouse.
NEW YORK, Roessler & Hasselacher Chemical Co.
Shipley Construction & Supply Co.
NORFOLK, Nottingham & Wrenn Co.
OKLAHOMA CITY, O. K. Transfer & Storage Co.
PHILADELPHIA, Henry Bower Chemical Mfg. Co.
PITTSBURGH, Pennsylvania Transfer Co., Ltd.,
Mueller & Kusen.
PROVIDENCE, Rhode Island Warehouse Co.
ROCHESTER, Rochester Carting Co.
ST. LOUIS, McPheeters Warehouse Co., Pilabry-
Becker Eng. & Sup. Co.
SAVANNAH, Benton Transfer Co.
SAN ANTONIO, Oriental Oil Co.
SAN FRANCISCO, United Iron Works.
SPOKANE, United Iron Works.
SEATTLE, United Iron Works.
TOLEDO, Moreton Truck & Storage Co.
WASHINGTON, Littlefield, Alvord & Co.

HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.

the ozonisation of cold store air, says Ice & Cold Storage of London.

A feature of the congress was the lecture by Professor Josse, entitled "The Application of Water as Cold Carrier for Cooling Machines," which the lecturer said was an old idea gone asleep and reawakened. Water, with its about 600 calories latent heat, is naturally adaptable to the purpose, but the removal of the vapor has proved a great difficulty. Carré absorbed it by sulphuric acid, but this proved impracticable. In 1878 it struck Harrison to condense it and discharge against the atmosphere.

But after a series of experiments Professor Josse and Dr. Gensecke have succeeded in effecting the very successful absorption of vapor by means of a blast of steam. Josse arrived at this new form of cooling machine by experiments on surface condensing apparatus for steam turbines. It consists of an evaporator, a jet compressor and condenser. The compressor is a tuyere and diffuser to mix issuing steam with the condenser water, and the cold water pump is the only moving part. The efficient degree of the diffuser is important. Josse has attained 0.6—0.7 already. The cooling efficiency of the machine is chiefly dependent on it.

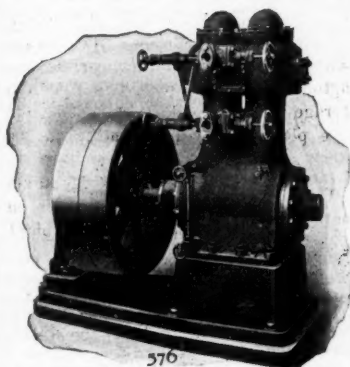
By the use of exhaust steam a great degree of cold can be reached, and if fresh steam of over ten atmospheres is available, then a result equal to that of compressor machines can be obtained. The influence of the steam pressure is important, as well as the vacuum in the condenser, which must be as low as possible, and only surface condensers can be employed. The trial machines were built to do 2,500 calories per hour; and now 12,000 calories machines are being tested.

The lowest temperature previously reached was 7 to 8 deg. below zero. But by admitting limited volumes of air into the evaporator Josse got it lower, and by this expedient the temperature in the evaporator can be regulated within reasonable limits. But the air must be removed from the condenser. It is led back in a closed cycle to the evaporator, and thus increases the cold efficiency with a minimum expenditure of work.

This machine is designed to replace compressor machines, and it is claimed for it that the extra steam used is counterbalanced by the simplicity of the machine and consequent economy in attendance, etc.

See page 48 for business openings.

WATCH PAGE 48 FOR BARGAINS



SIZES—8 to 17 Tons

YORK ICE MACHINES

comprise all sizes and types of the ammonia compression and absorption systems of ice-making and refrigeration.

Our enclosed types are made with engine or for belt drive—single cylinder $\frac{1}{2}$ to 6 tons; double cylinder 8 to 17 tons. Bulletin 42.

Our single column open types, with engine, or for belt drive—single cylinder $1\frac{1}{4}$, 3 and 6 tons; double cylinder 8, 10, 20 and 30 tons. Bulletin 26.

York Manufacturing Co.

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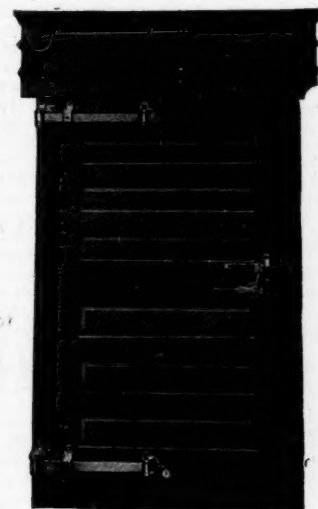
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WHY AUSTRALIAN MEATS ARE POOR.

Poor slaughter house, packing and shipping methods in Australia are given as the chief reasons for the uniformly poor quality of Australian meats, and the fact that they bring low prices on foreign markets. The organ of the Australian meat trade, the Australian Meat Trades Journal, is very plain-spoken on the subject. It outlines the situation as follows:

It is generally recognized in all parts of the world, excepting, of course, Australia, that our meat is the worst quality of any exported. This has been the case for very many years, the last time we had a competitor whose meat was worse than ours was in 1899, when Argentine meat was sold at a fraction less than Australian. Ever since then, however, Argentine meat has been advancing in quality, and Australia and New Zealand have been going back. At the present time New Zealand has a small lead only, and Australia is lowest, but what has happened during the past twenty years is that all kinds of frozen meat have almost come together so far as price is concerned.

Now there must be serious reasons for this condition of affairs, and we will endeavor to find these out. First of all taking Queensland cattle, everyone in the trade knows that twenty years ago Queensland cattle were far, far ahead of those of today. Three or four-year-old cattle were then common, killing at anything from 800 to 1,000 pounds; today it is a difficult job to get a big line going 700 pounds. No doubt this has been caused by the foolish policy of either buying no fresh bulls, or being satisfied with cheap and nasty ones.

The Argentine policy has been quite the reverse. They have bought and are still buying the best Great Britain can give them. The result is that lines of three-year-old bullocks at 1,000 pounds dead weight are quite common in that country. The nodules which has caused so much loss to Queensland cattle owners is probably due to the same cause, namely, loss of constitution; weak constitution in human or animal life is always more prone to catch anything going than strong constitution.

With mutton, matters are different. Most sheep owners take the trouble and go to the expense of putting new blood into their flocks, and the result is that a splendid animal is reared, either merino or cross-bred.

Sheep are at best bad travelers, and the programme they have to go through before reaching the consumer is quite sufficient to account for their position on the London market. They are first driven from the pastures to the railway trucking yards, possibly taking up to 48 hours before they are in the trucks; they then travel at the rate possibly of about 180 miles a day or less, through heat and dust, in trucks which every

few minutes jolt so that they are thrown in a mass to one end of the truck, until they reach the sale yards at Homebush, near Sydney; never a drink of water all this time, be it remembered.

After being discharged out of these side openings, antedeluvian trucks, they are worried into pens, sold, taken out again and driven with dogs, held for leather, some miles to the abattoirs, where they arrive in a mad and fevered condition. They are immediately killed, and are badly flayed, because a sheep in this condition is difficult to part from the skin. From here they either go to the butchers' shops and are sold as good meat to the long-suffering public, or are hurried off to freezing chambers and frozen.

This meat is not fit for human consumption, and the wonder is that it sells in London as well as it does. Now meat sent to Sandown, Aberdeen, Riverstone, or any of the country works is quite different. This is "spelled" before being killed; in fact, a law should be passed that no stock should be killed until rested for 24 hours, and all sale yards should be adjacent to good paddocks and to the abattoirs.

At the inquiry before the Public Works Commission, plans of new yards are shown adjacent to the old yards. Whoever proposed such a site must have done it to throw ridicule on the proposal to remove the present ones, because no sensible man would put them there. They must be adjacent to the abattoirs, and the control must be under a committee consisting of a representative of the stock agents, stock owners, Board of Health and government, as proposed by Mr. Alex. Wilson in his evidence.

Something must be done to improve matters. Stock owners are about sick of seeing their animals depreciated to such an enormous extent, and the members of Parliament at the approaching general election in New South Wales had better remember that this question threw out several of the Liberal members at the last election, and will do so again unless they state that the control of the yards shall be taken away from the City Council. It is the most burning question next to the right of freehold in the country.

NEW ZEALAND SHEEP PELTS.

One of the most interesting features of the different meat plants in New Zealand is the preparation of sheep and lamb pelts, especially the latter, for the American market, writes Vice-Consul General Henry D. Baker, on special service in New Zealand. American leather manufacturers have recently shown a tendency to buy pelts direct from New Zealand, instead of depending, as formerly, on the London market for supplies, and this direct buying has been so influential in the

establishment of local prices that the managers of the various meat works now regard the American trade as one especially to be cultivated and catered to. Moreover, they are showing a desire to get better acquainted with the special requirements of the American leather industry, as well as to have the latter better informed as to the excellence of New Zealand pelts.

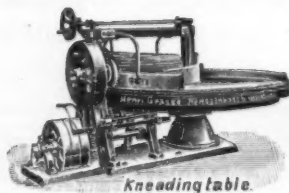
Pelts are, of course, a very important product in connection with the frozen meat industry of New Zealand, which is concerned mostly with the export of sheep and lamb carcasses to England. The skins are taken off these animals as soon as they are killed, and carefully washed. The wool is removed from practically all of the skins destined for the American trade, and they are pickled for export in a solution of salt and sulphuric acid. The American duty on wool appears to make it disadvantageous to ship to the United States skins with the wool on.

The wool is slipped by several different depilatory processes, either by sweating or by treatment with caustic soda and sulphur or sulphide of sodium. Considerable of the wool so removed, chiefly that around the edges of the skins, is usually injured by the use of these chemicals, but this loss appears to be offset by a certain amount of increased weight in the pelts.

As a rule, English trade seems to like the heavier pelts treated by chemicals, while the American trade prefers pelts from which the wool has been removed by sweating. In the New Zealand trade the term "pelts" always means the sheep or lamb skins without the wool.

In the preparation of the skins before being pickled for export an ingenious American machine is used to scrape off all the fleshy surfaces. The demand for New Zealand lamb pelts from the United States is stronger than from any other country, and it is understood here that the greater part of the pelts that go to London eventually find their way to the American market. At the industrial exhibition held in Wellington there was an interesting exhibit of the different uses for New Zealand sheep and lamb pelts, including bookbindings, pocketbooks, bags, Masonic regalia, "chamois skins," and substitutes for various high-class and fancy leathers.

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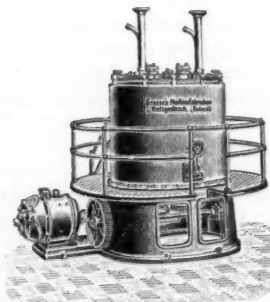
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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Futures Higher—Some Cholera Reports—Hog Weights Disappointing—Feed Prices Advancing—Product Stocks Decreasing—Speculation in Products Small.

The future market after drifting for the past week, following several weeks of rather indifferent interest, developed considerable strength on Wednesday, with rather active covering of shorts and considerable increase in speculative buying, due to the apprehension of hog cholera as a factor in the situation and also to the growing influence on the situation of the light movement of hogs and the disappointing weight compared with last year, while feed stuff prices continue to steadily advance. The stocks of product are decreasing, according to the latest estimates of the Chicago stocks.

The situation in the hog market and also the market for product is a very trying one this season, compared with last year. The developments since the opening of the fall have been steadily against the raiser of the hogs, and as a result there has been a steady falling off in the average weight of the hogs. This is shown in the following comparison, week by week since the beginning of the first week in September, of the average weights of the hogs this year and last:

	This year.	Last year.
Pounds.	Pounds.	
Week ended Sept. 3.....	242	260
Week ended Sept. 10.....	240	257
Week ended Sept. 17.....	241	259
Week ended Sept. 24.....	225	260
Week ended Oct. 1.....	219	264
Week ended Oct. 8.....	201	261
Week ended Oct. 15.....	209	257

One of the influences which have undoubtedly led to the steady falling off in weights is shown in the following comparison of average prices:

	This year.	Last year.
Week ended Sept. 3.....	\$7.23	\$9.04
Week ended Sept. 10.....	7.11	9.12
Week ended Sept. 17.....	7.08	8.93
Week ended Sept. 24.....	6.92	8.79
Week ended Oct. 1.....	6.53	8.78
Week ended Oct. 8.....	6.42	8.58
Week ended Oct. 15.....	6.48	8.50

As the average price of hogs has declined this year together with the average decline in weight, there has been a steady loss in the feeding operations, owing to the advance in feed stuffs. The average price of No. 3 corn at Chicago at the end of each week, shown in the above tables, has steadily advanced this year, while last year there was a steady decline. This is shown as follows:

	This year.	Last year.
Week ended Sept. 3.....	65¾	56½
Week ended Sept. 10.....	66½	56¼
Week ended Sept. 17.....	67¾	54
Week ended Sept. 24.....	68	53½
Week ended Oct. 1.....	69¼	51½
Week ended Oct. 8.....	70½	51½
Week ended Oct. 15.....	70½	47½

The cost of the feed stuffs since the 1st of September, taking No. 3 corn as a basis, has advanced over 4c. per bu., while last year there was a decline of 9c. per bu. This is equal to an apparent difference of about 1¼c. a lb. in the cost of fattening hogs cov-

ering this period, while on the basis of the present price of cash corn, the average price of hogs should be over 7c. a lb., while last year, on the basis of the average price of corn on its feeding value, the price might have been a little under 5c. a lb.

The fact has been, however, that with an advance of over 4c. a bushel in the price of corn since September 1 there has been a decline of about ¾c. per lb. in the price of live hogs, and the present price of the hogs is 2c. a lb. under last year. The feeder, whether he is the farmer or engaged in business of buying and fattening hogs, is confronted with an advance in the price of corn of 23c. a bu., compared with last year, or about 50 per cent., while the decline in the price of live hogs is equal to about 25 per cent. The influence of these conditions has been to send hogs to market in an immature and unfinished condition. There have been a great number of pigs shipped in, and, what is of very serious importance in the question of the supply of hogs next year, Western advisers state that there has been a great quantity of brood sows in the receipts. This shows that the high price of feed and the low price for the hogs has discouraged the country, and there is possibility of a repetition of the conditions which were seen only a year or two ago, when the prevailing high price of feed stuffs resulted in a great decrease in the live stock of the country, and this situation was only righted by large feed crops and low feed stuff prices and attractive prices for the live hogs.

The packing the past week showed a total of 435,000, compared with 335,000 last year. Since March 1 the total packing has been 16,100,000, compared with 12,305,000 a year

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ago, a decrease of hogs. The resulting yields of products, compared with a year ago, are much smaller on account of the decrease in weight of about 20 per cent., which certainly makes up for a large number of hogs sold. The mid-month estimate of the Chicago stocks of product to a certain extent reflected this. The stock of pork showed practically no change, but the stock of lard is given at 52,282 tcs., against 70,730 tcs. October 1, and ribs, 8,260,000 lbs., against 10,147,000 last year.

BEEF.—The market is firm but quiet. The movement of cattle is not large, and supplies of meats are not heavy. Quoted: Family, \$13.50@14; mess, \$12.50@13; packet, \$13@13.50; extra India mess, \$19.50@20.

PORK.—Prices are firmly held, with the advance in Western futures. Mess is quoted at \$16.75@17.25; clear, \$16.75@17.50; family, \$19@20.

LARD.—The market has hardened a little during the week, influenced by higher Western markets. City steam, \$8.87½; Middle West, \$9.10@9.20; Western, \$9.25; refined Continent, \$9.75; South American, \$10.40; Brazil, kegs, \$11.40; compound lard, 7¼@7½c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, October 19, 1911:

BACON.—Antwerp, Belgium, 103,969 lbs.; Barcelona, Spain, 5,250 lbs.; Bergen, Norway, 12,812 lbs.; Barbados, W. I., 833 lbs.; Casablanca, Spain, 6,144 lbs.; Cadiz, Spain, 5,204 lbs.; Colon, Panama, 6,796 lbs.; Glasgow, Scotland, 71,849 lbs.; Havana, Cuba, 27,817 lbs.; Hull, England, 226,296 lbs.; Havre, France, 25,582 lbs.; Liverpool, England, 306,091 lbs.; London, England, 6,000 lbs.; Manchester, England, 32,694 lbs.; Nuevitas, Cuba, 8,290 lbs.; Rotterdam, Holland, 12,556 lbs.; Santiago, Cuba, 43,609 lbs.; Sunderland, England, 2,754 lbs.; Stockton, England, 5,495 lbs.; Sundsvall, Sweden, 12,738 lbs.; Trinidad,

W. I., 1,578 lbs.; Wiborg, Russia, 25,523 lbs.; Wasa, Russia, 50,000 lbs.

HAMS.—Antwerp, Belgium, 301,675 lbs.; Barcelona, Spain, 9,815 lbs.; Barbados, W. I., 2,441 lbs.; Cadiz, Spain, 1,911 lbs.; Colon, Panama, 7,470 lbs.; Demerara, British Guiana, 2,969 lbs.; Guadeloupe, W. I., 3,793 lbs.; Glasgow, Scotland, 256,300 lbs.; Hull, England, 150,078 lbs.; Havana, Cuba, 26,275 lbs.; Hamilton, W. I., 1,529 lbs.; Jeremie, Haiti, 1,909 lbs.; Liverpool, England, 678,150 lbs.; London, England, 83,190 lbs.; Maracaibo, Venezuela, 6,142 lbs.; Nassau, W. I., 3,809 lbs.; Nuevitas, Cuba, 12,401 lbs.; Puerto Plata, S. D., 6,960 lbs.; Port au Prince, W. I., 3,001 lbs.; Rotterdam, Holland, 14,870 lbs.; St. Thomas, W. I., 1,102 lbs.; Santiago, Cuba, 11,310 lbs.; St. Johns, N. F., 2,550 lbs.; Southampton, England, 17,585 lbs.; Trinidad, W. I., 4,813 lbs.; Vera Cruz, Mexico, 7,201 lbs.

LARD.—Antwerp, Belgium, 451,319 lbs.; Aberdeen, Scotland, 17,750 lbs.; Acquin, 5,500 lbs.; Amsterdam, Holland, 34,198 lbs.; Barcelona, Spain, 940 lbs.; Batavia, Java, 8,250 lbs.; Barbados, W. I., 12,511 lbs.; Bremen, Germany, 181,750 lbs.; Colon, Panama, 13,900 lbs.; Christiania, Norway, 35,250 lbs.; Ciudad Bolivar, Venezuela, 1,000 lbs.; Curacao, Leeward Islands, 14,547 lbs.; Dantzig, Germany, 17,500 lbs.; Guadeloupe, W. I., 4,785 lbs.; Glasgow, Scotland, 40,405 lbs.; Hull, England, 77,000 lbs.; Hamilton, W. I., 1,902 lbs.; Havana, Cuba, 208,556 lbs.; Havre, France, 193,343 lbs.; Jeremie, Haiti, 99,895 lbs.; Koenigsberg, Norway, 33,000 lbs.; La Paz, Brazil, 10,000 lbs.; Leith, Scotland, 23,035 lbs.; London, England, 533,350 lbs.; Liverpool, England, 272,319 lbs.; Manchester, England, 346,537 lbs.; Manila, P. I., 2,000 lbs.; Mazatlan, Mexico, 2,600 lbs.; Malta, Island of, 3,395 lbs.; Nuevitas, Cuba, 12,051 lbs.; Nassau, W. I., 20,050 lbs.; Port au Prince, W. I., 97,138 lbs.; Puerto Plata, S. D., 40,163 lbs.; Rotterdam, Holland, 1,237,571 lbs.; St. Thomas, W. I., 6,898 lbs.; St. Martins, W. I., 1,869 lbs.; Santiago, Cuba, 29,237 lbs.; Stettin, Germany, 494,061 lbs.; Southampton, England, 95,940 lbs.; Sierre

Leone, Africa, 5,961 lbs.; Trinidad, W. I., 79,196 lbs.; Valparaiso, Chile, 10,269 lbs.; Vera Cruz, Mexico, 49,348 lbs.

LARD OIL.—Manchester, England, 10 bbls.; Puerto Plata, S. D., 155 gals.

PORK.—Antwerp, Belgium, 35 tcs.; Barbados, W. I., 122 bbls.; Colon, Panama, 30 bbls.; Demerara, British Guiana, 8 bbls.; Jeremie, Haiti, 122 lbs.; Liverpool, England, 105 tcs.; Montego Bay, W. I., 12 bbls.; Nassau, W. I., 71 bbls.; Port au Prince, W. I., 211½ bbls.; Puerto Plata, S. D., 56 bbls.; St. Martins, W. I., 8 bbls.; St. Johns, N. F., 378 bbls., 11 tcs.; St. Thomas, W. I., 20 bbls.; Trinidad, W. I., 106 bbls.; Valparaiso, Chile, 20 bbls.

SAUSAGE.—Antwerp, Belgium, 285 pa.; Santiago, Cuba, 20 pa.; St. Johns, N. F., 10 pa.; Trinidad, W. I., 36 pa.

OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, October 19.—Towards the end of the week the oleo oil markets in Europe have firmed up somewhat for extra grades, but the demand continues slack for the lower grades. The price for extra oleo oil has improved. There is also some improvement in the value of neutral lard. Some of the packers are becoming alarmed about the large arrivals of young pigs which are being shipped to market, partly on account of the high price of corn and partly on account of hog cholera among the swine in this country, which may mean scarcity of good fat hogs during the coming Winter months. There is a good business doing every day in butter oil with Europe, of which the stocks abroad are extremely light, and early shipment is in great request by all buyers.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending Saturday, October 14, 1911, with comparative tables:

To—	PORK, BBLs.	
	Week ending Oct. 14, 1911.	Week ending Oct. 15, 1910.
United Kingdom..	110	203
Continent	624	40
So. & Cen. Am...	313	170
West Indies	954	993
Br. No. Am. Col..	667	686
Other countries	1,420
Total	2,668	2,092

To—	MEATS, LBS.	
	Week ending Oct. 14, 1911.	Week ending Oct. 15, 1910.
United Kingdom..	4,543,375	4,409,550
Continent	1,424,825	216,375
So. & Cen. Am...	129,300	112,800
West Indies	426,775	63,000
Br. No. Am. Col..	17,000
Other countries ..	2,000	180,000
Total	6,543,875	4,961,725

To—	LARD, LBS.	
	Week ending Oct. 14, 1911.	Week ending Oct. 15, 1910.
United Kingdom..	3,171,950	5,333,950
Continent	6,937,500	1,048,000
So. & Cen. Am...	441,900	271,700
West Indies	797,400	682,460
Br. No. Am. Col..	5,950	2,000
Other countries ..	104,300	2,000
Total	11,459,060	7,340,110

RECAPITULATION OF THE WEEK'S EXPORTS.			
	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	1,953	3,471,375	8,652,300
Boston	5	49,875	134,450
Philadelphia	421,000
Baltimore	62,625	886,310
New Orleans	710	186,000	582,000
Galveston	40,000	140,000
Montreal	2,185,000	915,000

	Week ending Oct. 14, 1911.	Week ending Oct. 15, 1910.
Total	2,668	2,092
Previous week ..	3,054	7,432,875
Two weeks ago...	3,208	7,445,625
Cor. week last y'r	2,002	4,961,725

COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, '10, Same time to Oct. 14, '11.	Same time to Oct. 14, '11, last year.	Increase.
Pork, lbs.	23,740,900	20,005,200	3,735,700
Meats, lbs.	366,261,173	250,580,190	85,680,983
Lard, lbs.	555,102,502	368,351,003	186,751,499

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, October 14, 1911, as shown by A. L. Russell's report are as follows:

Steamer and Destination.	Oil		Cottonseed		Bacon and		Hams, Tallow.		Beef.		Pork.		Lard.	
	Cake. Bags.	Bbls.	Boxes.	Boxes.	Pkgs.	Pkgs.	Pkgs.	Pkgs.	Pkgs.	Pkgs.	Bbls.	Tcs.	Pkgs.	Pkgs.
1Cedric, Liverpool	1126	1907	165	110	199	1796
2*Minnehaha, London	400	60	35	50	7720
*New York, Southampton	593	300	1500
Francisco, Hull	965	100	20	1557	2870
Tremont, Manchester	100	57	82	4499
*Kansas City, Bristol	500
*Columbia, Glasgow	100	561	52	305	850
President Grant, Hamburg	1093	50	156	1230	11490
Noordam, Rotterdam	4625	50	105	25	1095	9575
Volturno, Rotterdam	1356
Lapland, Antwerp	180	886	15	105	327	326	7054
Michigan, Antwerp	7702
Koenig Albert, Bremen	100	50
Kronprinz Wilhelm, Bremen	50	70	2700
Barbarossa, Bremen	550	20	25	1075
Oscar II, Baltic	1000	100	50	685	7005
La Lorraine, Havre	25	50	1030
Germania, Marseilles	1000	50	241	10	265	550
Argentina, Mediterranean	1461	800	1070
Moltke, Mediterranean	750	530	100	995
Uitona, Mediterranean	389	200	42	568	634
Total	16326	4141	1126	6319	215	918	599	8207	62413
Last week	12174	1525	2082	5148	546	224	2439	32751
Same time in 1910	25440	1130	1334	5287	300	1146	362	2470	20654

*Cargo estimated by steamship company. 1.—Butter, 1,081 pkgs. 2.—Butter, 2,300 pkgs.

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TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—Although the sentiment expressed by the trade in general favors higher prices, developments during the past week were unimportant. Business that transpired was confined mainly to small lots and of a scattered variety, although in most instances a firm undertone was maintained, with buyers being compelled to pay full asking prices. Conservatism continues to dominate the trade, while the indisposition to buy for future requirements has not had the effect of inducing freer offerings. This is mainly due to the cattle situation, which is unmistakably firm, it being generally admitted that the yield of tallow per animal is disappointing. The bullish hog advices coming to hand in reference to the quality of the animals, with many claims of cholera from Illinois, tended to exert a sympathetic effect.

Soap makers have been the principal buyers, but withal the interest shown was somewhat disappointing. Cottonseed oil has been somewhat firmer, but in general the oil situation has not changed materially. In greases prices are irregular, and while an undertone of firmness is shown in some quarters, other authorities offer goods so as to slightly change the firm aspect of the situation. Apparently the inclination is to continue to purchase from hand to mouth. The position of foreigners is uninteresting at this time, with only a minimum of tallow being sold to England. Obviously, American prices are too high for other foreign points. The auction sale at London was devoid of feature, there being 1,450 casks for sale, of which 1,105 were absorbed at unchanged to 3d. advance. Prime city tallow quoted at 6½@6¾c. nominal, in hhds.; country, 6¼@7c. nominal, in tcs., as to quality, and specials 7¼c., in hhds.

STEARINE.—A slight hardening in values was noticeable during the past week, but this appeared due to a tightening in offers rather than a decided improvement in demand. Compound lard business is only fair, although stimulated to some extent by the recent improvement in the pure lard list. Oleo stearine quoted at 10@10¼c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

COCOANUT OIL.—Spot prices are very firm. Supplies are still small on the spot. Buying is also small, but receipts are taken up steadily. Offerings to arrive are also light, and the demand abroad takes up the supply available. Quotations: Cochin, spot, 14@15c.; shipment, 11½@12c., October-November arrival; October-November coast shipment, 10½@11c.; Ceylon, spot, 10¼@11c.; shipment, 10@10¼c., October-November.

PALM OIL.—The market is firm, with fair demand from manufacturers. Supplies are still moderate and well held. Quoted: Prime

red, spot, 7@7¼c.; do., to arrive, 7c.; Lagos, spot, 7¼@8c.; do., to arrive, 7½c.; palm kernels, 9½@9¾c.; shipments, 9½@9¾c.

CORN OIL.—Prices are firm, with moderate trade. Prices are quoted at \$6.20@6.30.

SOYA BEAN OIL.—The market is firm, but demand is moderate. The offerings from abroad are restricted and the shipments of beans from the coast are not large. Spot is quoted at 7½@7¾c., while shipment oil is 7@7¼c.

NEATSFOOT OIL.—Trade is very quiet, with prices unchanged, as quoted. Quotations: For 20 cold test, 95c@1; 30 do., 88c.; 40 do., water white, 79c.; prime, 65c.; low grade off yellow, 60c.

OLEO OIL.—The market continues very firm. The demand has been large, and Europe continues to absorb large quantities. Choice is quoted at 11¼c.; New York, medium, 8½@9¼c.; Rotterdam, 67 florins.

LARD OIL.—Prices are steady, with moderate trade. Prices are quoted, 82@85c. nominal.

GREASE.—Trade is quiet, but the tone of the market is a little steadier. Demand is still very moderate. Quotations: Yellow, 5¼@5¾c.; bone, 6@6½c.; house, 5½@6¼c.; "B" and "A" white, nominal.

GREASE STEARINE.—The market is very quiet, with prices nominal. Yellow, 5½@6½c.; and white, 6¼@6½c.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, October 19, 1911:

BEEF.—Antwerp, Belgium, 260 bbls., 150 kegs; Amsterdam, Holland, 15 bbls.; Bremen, Germany, 150 bbls.; Batavia, Java, 10 bbls.; Barbados, W. I., 328 bbls.; Cardiff, Wales, 50 bbls.; Colon, Panama, 45 bbls., 11,103 lbs.; Curacao, Leeward Islands, 10 bbls., 25 tes.; Cayenne, French Guiana, 67½ bbls.; Gijon, Spain, 25 tes.; Glasgow, Scotland, 15 tes.; Guadeloupe, W. I., 74½ bbls.; Hull, England, 25 tes., 20 bbls.; Jeremie, Haiti, 37 bbls.; London, England, 60 tes., 15 bbls., 80,218 lbs.; Liverpool, England, 95,366 lbs., 10 bbls., 30 tes.; Newcastle, England, 50 bbls.; Nassau, W. I., 53 bbls.; Puerto Plata, S. D., 8 bbls.; Port au Prince, W. I., 72 bbls.; St. Thomas, W. I., 8½ bbls.; St. Johns, N. F., 330 bbls.; Southampton, England, 121,456 lbs.; Sierre Leone, Africa, 20 bbls.; Trinidad, W. I., 91 bbls., 221 tes.; Valparaiso, Chile, 25 bbls.; Valencia, Spain, 160 tes.

OLEO OIL.—Antwerp, Belgium, 420 tes.; Bergen, Norway, 50 tes.; Constantinople, Turkey, 75 tes.; Glasgow, Scotland, 100 tes.; Havana, Cuba, 20 tes.; London, England, 600 tes.; Rotterdam, Holland, 3,230 tes.; Stavanger, Norway, 120 tes.

OLEOMARGARINE.—Havana, Cuba, 1,500 lbs.; Jeremie, Haiti, 14,030 lbs.; Kingston, W. I., 5,000 lbs.; Nassau, W. I., 1,715 lbs.; Puerto Plata, S. D., 11,385 lbs.; Port au

Prince, W. I., 6,156 lbs.; Trinidad, W. I., 5,700 lbs.

TALLOW.—Antwerp, Belgium, 5,700 lbs.; Jeremie, Haiti, 11,617 lbs.; Puerto Plata, S. D., 53,411 lbs.; Trinidad, W. I., 900 lbs.

TONGUES.—Antwerp, Belgium, 40 pa.; London, England, 295 cs.

CANNED MEATS.—Antwerp, Belgium, 305 cs.; Barbados, W. I., 149 pkgs.; Ciudad Bolivar, Venezuela, 30 pa.; Demerara, British Guiana, 626 cs.; Fernando Po, Island of, 100 cs.; Glasgow, Scotland, 1,400 cs.; Guadeloupe, W. I., 35 cs.; Hull, England, 259 pkgs.; Havre, France, 850 cs.; Havana, Cuba, 94 cs.; London, England, 1,979 cs.; Liverpool, England, 1,982 cs.; Maracaibo, Venezuela, 44 cs.; Manila, P. I., 100 cs.; Nassau, W. I., 224 cs.; Puerto Plata, S. D., 163 cs.; Southampton, England, 110 cs.; Singapore, Straits Settlement, 50 cs.; St. Johns, N. F., 24 bxs.; Trinidad, W. I., 40 pa.; Vera Cruz, Mexico, 72 cs.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, October 18.—Latest market quotations are as follows: 74 per cent. caustic soda, \$1.85 basis 60 per cent.; 76 per cent. caustic soda, \$1.85@1.90 basis 60 per cent.; 60 per cent. caustic soda, 2c. per lb.; 98 per cent. powdered caustic soda in bbls., 3c. per lb.; 48 per cent. carbonate soda ash, \$1.10 per 100 lbs.; borax, 4¼c. per lb.; talc, 1¼@1½c. per lb.; silex, \$15@20 per ton of 2,000 lbs.; marble flour, \$7.50@8 per ton of 2,000 lbs.; silicate soda, 85c. per 100 lbs., no charge for bbls.; chloride of lime in casks \$1.35, and in bbls. \$2 per 100 lbs.; carbonate of potash, 4½@4¾c. per lb.; electrolytic caustic potash, 90@92 per cent., 5@5½c. per lb.

Genuine Lagos palm oil in casks, 14/1,800 lbs., 7¼@8c. per lb.; clarified palm oil in bbls., 8c. per lb.; prime red palm oil in casks, 7¼c. per lb.; palm kernel oil in casks about 1,200 lbs., 9½@9¾c. per lb.; green olive oil, 75c. per gal.; yellow olive oil, 85c. per gal.; green olive oil foots, 7½c. per lb.; peanut oil, 70c. per gal.; Ceylon coconut oil, 10½@11c. per lb.; Cochin coconut oil, 13@14c. per lb.; cottonseed oil, 6¼@6½c. per lb.; Soya bean oil, 7½@7¾c. per lb.

Prime city tallow in hhds., 6¼c. per lb.; special tallow in tierces, 7½c. per lb.; oleo stearine, 10@10½c. per lb.; house grease, 6½@6¾c. per lb.; brown grease, 5½@5¾c. per lb.; yellow packer's grease, 6@6¼c. per lb.

OCEAN FREIGHTS.

	Liverpool, Per Ton.	Glasgow, Per Ton.	Hamburg, Per 100 lbs.
Beef, per tierce.....	15/	15/	@24c.
Oil Cake	10c.	12c.	@14c.
Bacon	15/	15/	@24c.
Lard, tierces	15/	15/	@24c.
Cheese	20/	25/	@48c.
Canned meats	15/	15/	@24c.
Butter	25/	30/	@48c.
Tallow	15/	15/	@24c.
Pork, per barrel	15/	15/	@24c.

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VEGETABLE OIL TRADE IN CHILE.

The consumption of edible vegetable oils has increased greatly in Chile during the past five years, and there seems to be a good future for the trade, reports Consul Alfred A. Winslow from Valparaiso. Imports have materially increased, and home production has made great progress.

In 1901 a Chilean company was organized with a capital of \$630,000 United States gold for the manufacture of edible vegetable oils, chemicals, soaps, etc. This company, which is the principal manufacturer of vegetable oils in the country, has seven factories located in different centers, and in 1910 had a total output of 2,046,000 pounds of vegetable oils, valued at \$339,450 gold.

Practically all the cottonseed consumed in Chile in the manufacture of oils comes from Peru, while the copra comes from Germany, United States, and Japan. The imports of cottonseed and copra during the last five years are shown in the following table:

Years.	Cottonseed. Pounds.	Copra. Pounds.
1906.....	3,183,936	200,860
1907.....	1,524,811	3,225,266
1908.....	871,640	1,675,784
1909.....	4,261,294	2,228,160
1910.....	8,844,578	2,489,982

The industry is protected by a duty of \$2.317 United States gold per 100 pounds. Cottonseed oil is classed for customs purposes with olive oil and pays the same duty. The following table gives the imports of edible oils during the past three years:

	1908. Pounds.	1909. Pounds.	1910. Pounds.
Italy.....	2,323,292	3,063,073	2,330,079
United States.....	501,506	2,880,959	2,028,107
Germany.....	386,212	367,672	633,883
Spain.....	180,333	354,280	598,756
France.....	174,431	289,808	380,811
United Kingdom.....	211,783	232,313	183,147
Peru.....	70,078	106,766	141,435
All other countries.....	25,572	21,980	27,594
Total.....	3,952,297	7,119,980	6,301,902

It would seem that American interests might have a larger portion of this business if it were given more attention.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, October 18.—In our last week's review we stated that the 5.40 levels for November, December and January seemed to be about as low as the market was able to go. Same is the case again, making it four times that the market has turned from this level. Notwithstanding the heavy declines in the cotton market and the reported lower seed markets, offerings of refined oil were absorbed around the 5.40 levels in heavy quantities. When shorts saw how readily oil was being absorbed without having any effect on values, they became nervous and a general covering movement was started, and assisted with some bull boosting, it advanced

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the market 7 to 12 points over last week's closing. The advance seems to have shut out European buying almost entirely. The domestic markets are beginning to show more interest. The crude market was active during the early part of the week and considerable oil changed hands at \$4.34@4.20. At the close of the week there appears to be less disposition shown to trade. The mills seem to prefer waiting a while before selling further. The outlook for the coming week is uncertain.

PRODUCE EXCHANGE NOTES.

It was on October 19, a year ago, that the firm of Whitman Bros., of the New York Produce Exchange, failed. The suspension, it will be remembered, was due to an unsuccessful attempt to squeeze the October option, which at that time ruled at about \$8.50. A slump of approximately 100 points occurred, however, with the announcement of the firm being unable to meet its obligations.

D. L. Clinch, with Renskorff, Lyon & Co., has practically recovered from an attack of ptomaine poisoning and has again become active on the floor.

W. A. Storts, of the Edward Flash Company, is paying a visit to his old home in Louisville, Ky. Mr. Storts will probably tour the South and is not expected to return for about three weeks.

The cottonseed oil trade on the Produce Exchange is steadily gaining in representation. During the week Charles Francesconi,

of J. C. Francesconi & Co., was proposed for membership, as was W. E. Pritchard, of Pritchard & Van Vliet. Memberships at present are ruling around \$400.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, October 19.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 10½¢; 10@12 lbs. ave., 10½¢; 12@14 lbs. ave., 10½@10¾¢; 14@16 lbs. ave., 10½@10¾¢; 18@20 lbs. ave., 10½@10¾¢. Sweet pickled, 8@10 lbs. ave., 10½¢; 10@12 lbs. ave., 11@11½¢; 12@14 lbs. ave., 11@11½¢; 14@16 lbs. ave., 11½@11¼¢; 18@20 lbs. ave., 11½@11¼¢.

Skinny Hams—Green, 14@16 lbs. ave., 11¼¢; 16@18 lbs. ave., 11¼¢; 18@20 lbs. ave., 11¼¢; 22@24 lbs. ave., 11¼¢. Sweet pickled, 14@16 lbs. ave., 11¼¢; 16@18 lbs. ave., 11¼¢; 18@20 lbs. ave., 11¼¢; 22@24 lbs. ave., 11¼¢.

New York Shoulders—Green, 10@12 lbs. ave., 8½¢. Sweet pickled, 10@12 lbs. ave., 8½@8¼¢.

Picnic Hams—Green, 5@6 lbs. ave., 8¢; 6@8 lbs. ave., 7¾¢; 8@10 lbs. ave., 7¾¢; 10@12 lbs. ave., 7¾¢. Sweet pickled, 5@6 lbs. ave., 8½¢; 6@8 lbs. ave., 8¢; 8@10 lbs. ave., 7¾¢; 10@12 lbs. ave., 7¾¢.

Clear Bellies—Green, 6@8 lbs. ave., 11½¢; 8@10 lbs. ave., 11¢; 10@12 lbs. ave., 10½¢; 12@14 lbs. ave., 10¢.

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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association.

Prices Steadier—Consuming Inquiry Satisfactory—Sentiment Generally Bearish—Crude Prices Fairly Well Maintained Despite Cotton Demoralization—Spot Supply Continues Light.

The market was void of animation during the greater part of the week, although when activity tended to increase prices were inclined to harden. Most conspicuous in the features of the period was the steadiness of crude, despite the demoralized cotton market, the latter occurrence being indicative of the practical assurance of a bumper crop, while the fact that considerable of the pressure in the cotton market emanated from the South led to some expectations of the panicky conditions extending to crude circles. This failed, however, to take place, and while at times concessions were granted, it was generally found that offerings of crude were fairly well absorbed. In this absorption fair buying was credited to Western packing interests, while at the same time the disposition on the part of crude mills to only sell oil as the seed is received and not very far in advance prevents the usual amount of hedging pressure coming upon the market. Meanwhile there is no important increment in supplies of spot oil, with the near positions maintaining a fair premium. Deliveries in the local future market on October contract since the month have

been practically nil, suggesting that oil has been diverted to other channels where remuneration has been greater. With supplies still accumulating at the South, the tendency as to the spot option has been to decline toward the future months.

Views on the oil situation do not differ radically from those expressed several weeks ago, with the consensus of opinion pointing strongly to lower prices. In some instances bulls have been converted with change in ideas, due to a belief that at this period of the year, when cotton ginning is progressing rapidly, it will be practically impossible to prevent a decided increase in crude oil offerings on any material upturn. With all the bearish news, however, it is noteworthy that if oil should decline to around the 5c. level prices would be recognized as very attractive. Predictions are very emphatic and very general that should those levels be realized consumptive demand would expand impressively. Of course, some authorities are skeptical as to the attitude of consuming interests in the event of a further decline of about 1/2c. per pound, they maintaining that in this event trade interests would only assume a more conservative stand than at present.

It is beyond denial, however, that cottonseed oil at present is at a very favorable basis for competing purposes, and indications point to an extremely large business this season unless inflation of values occurs. With the movement of hogs assuming large

proportions, the lard situation promises to be a more potent influence, but it has been pointed out that there is still room for a decline in hog products without exerting an important sympathetic effect on oil. A wide diversity of opinion exists as to the probable course of lard values, with claims on one side that the amount of hogs back in the country is of large enough total as to warrant the bearish position. On the other hand, however, advices received recently of hog cholera combined with the high feeding cost is resulting in inferior quality, which unless remedied would suggest a steadier provision situation than generally anticipated.

Fluctuations in foreign oil and in domestic competing oils to cottonseed oil have been at a minimum, but notwithstanding this the volume of trade passing in oil circles has not been discouraging. Foreigners who purchased heavily earlier in the season are displaying less urgency in their inquiry, but the bullish situation still obtains abroad, and a fair inquiry on all depressions is apparent. The home consuming trade has never deviated from its cautious policy, due to more or less chaotic conditions in this country, partly the result of political unrest in the way of anti-trust activity, but in the aggregate the buying has been extremely liberal.

Weather conditions at the South have been generally favorable in the main, and while there was excessive rainfall in parts of the Eastern belt at times, together with low temperatures in the Panhandle, in neither instance were the conditions injurious. Crop ideas have been increased as a result of the favorable climatic conditions, but with the

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raise of estimates from 14,000,000 bales to much larger totals, it is thought that the course of the cotton market has had its effect. It is admittedly a season of rapid ginning, and some authorities believe that were cotton pickers available the situation at the South would even be regarded as more bearish. Expectations are that the Census Bureau report to be issued on the 25th inst. will show from 1½ to 2 million bales in excess of last year, with the total gained probably close to 7½ million bales. This would compare with a record ginning of 6,418,000 bales in 1904. Last year ginning for the period was 5,424,000 bales, and two years ago 5,530,000 bales.

Closing prices, Saturday, October 14, 1911.—Spot, \$5.70@5.80; October, \$5.65@5.69; November, \$5.40@5.42; December, \$5.41@5.42; January, \$5.41@5.42; February, \$5.47@5.50; March, \$5.51@5.53; April, \$5.55@5.60; May, \$5.58@5.61. Futures closed at 1 to 4 decline. Sales were: October, 1,100, \$5.69@5.68; December, 2,000, \$5.41@5.39; January, 1,900, \$5.42@5.40; March, 1,800, \$5.52@5.51. Total sales, 6,800. Good off, \$5.50@5.70; off, \$5.40@5.65; winter, \$5.80; summer, \$5.80; prime crude, S. E., \$4.27@4.34; prime crude, valley, \$4.27@4.34; prime crude, Texas, \$4.20@4.34.

Monday, October 16, 1911.—Spot, \$5.70@5.90; October, \$5.75@5.76; November, \$5.44@5.47; December, \$5.44@5.45; January, \$5.45@5.46; February, \$5.49@5.55; March, \$5.56@5.57; April, \$5.55@5.61; May, \$5.60@5.64. Futures closed at unchanged to 10 advance. Sales were: October, 3,400, \$5.75@5.69; November, 100, \$5.43@5.43; December, 4,200, \$5.45@5.41; January, 1,600, \$5.47@5.41; February, 200, \$5.50@5.50; March, 2,000, \$5.57@5.52. Total sales, 11,500. Good off, \$5.30@5.75; off, \$5.25@5.70; winter, \$5.75; summer, \$5.75; prime crude, S. E., \$4.20@4.27; prime crude, valley, \$4.20@4.27; prime crude, Texas, \$4.13@4.20.

Tuesday, October 17, 1911.—Spot, \$5.76@5.95; October, \$5.76@5.77; November, \$5.44@5.46; December, \$5.43@5.45; January, \$5.45@5.46; February, \$5.48@5.51; March, \$5.54@5.55; April, \$5.55@5.61; May, \$5.59@5.61. Futures closed at 1 advance to 2 decline. Sales were: October, 600, \$5.78@5.76; November, 100, \$5.46@5.46; December, 2,600, \$5.49@5.44; January, 3,200, \$5.49@5.44; February, 100, \$5.55@5.55; March, 3,000, \$5.60@5.55. Total sales, 9,600. Good off, \$5.30@5.77; off, \$5.25@5.75; winter, \$5.75; summer, \$5.75; prime crude, S. E., \$4.20@4.27; prime crude, valley, \$4.20@4.27; prime crude, Texas, \$4.20@4.27.

Wednesday, October 18, 1911.—Spot, \$5.78@5.93; October, \$5.78@5.83; November, \$5.50@5.54; December, \$5.50@5.51; January, \$5.50@5.51; February, \$5.55@5.60; March, \$5.60@5.61; April, \$5.60@5.67; May, \$5.64@5.68. Futures closed at 2 to 7 advance. Sales were: October, 400, \$5.77@5.76; November, 200, \$5.46@5.46; December, 3,200, \$5.50@5.46;

January, 2,200, \$5.51@5.47; February, 100, \$5.53@5.53; March, 3,200, \$5.61@5.57. Total sales, 9,300. Good off, \$5.50@5.80; off, \$5.40@5.75; winter, \$5.80@6.99; summer, 5.80; prime crude, S. E., \$4.27@4.34; prime crude, valley, \$4.27@4.34; prime crude, Texas, \$4.27@4.34.

Thursday, October 19, 1911.—Spot, \$5.78@6; October, \$5.77@5.90; November, \$5.56@5.59; December, \$5.54@5.55; January, \$5.55@5.56; February, \$5.69@5.62; March, \$5.63@5.64; April, \$5.66@5.69; May, \$5.70@5.73. Futures closed 1 decline to 6 advance. Sales were: December, 5,400, \$5.53@5.56; January, 2,900, \$5.54@5.60; March, 4,400, \$5.64@5.69; May, 300, \$5.72@5.73. Total sales, 13,200. Good off, \$5.40@5.80; off, \$5.40@5.79; winter, \$6; summer, \$5.80; prime crude, S. E., \$4.34@4.40; prime crude, valley, \$4.34@4.40; prime crude, Texas, \$4.34@4.40.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

SOUTHERN MARKETS

Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., October 19.—Crude cottonseed oil, 32½c. freely bid for Carolina, any

shipment; mills sold some crude during past week.

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., October 19.—Crude cottonseed oil, 32½c.; market very dull. Meal, \$22.50, f. o. b. mills. Hulls, \$5, loose, f. o. b. mills.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., October 19.—Crude cottonseed oil has fluctuated this week from 31½c. to 32½c.; production large; demand active. Eight per cent. prime meal steady at \$28.50, long ton, ship's side. Cake, \$26, sacked. Hulls, \$5.50 loose, \$7 sacked, New Orleans.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., October 19.—Cottonseed oil market steady; prime crude, 33½c. Prime 8 per cent. meal, \$24.25@24.50 per short ton. Hulls dull at \$5@5.50, loose.

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COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week up to October 19, 1911, for the period since September 1, 1911, and for the same period a year ago, were as follows:

From New York.

Port.	For week. 1911.	Since Sept. 1, 1911.	Same period, 1910-11.
Acajutla, Salvador	61	30	—
Accra, W. Africa	10	—	—
Alexandretta, Syria	18	—	—
Alexandria, Egypt	66	—	—
Algoa Bay, Cape Colony	131	—	—
Ancona, Italy	30	34	—
Antigua, W. I.	—	36	—
Antwerp, Belgium	100	243	—
Arendal, Norway	—	50	—
Arica, Chile	36	13	—
Asuncion, Venezuela	7	7	10
Auckland, New Zealand	599	—	—
Aux Cayes, Hayti	—	2	—
Azu, W. I.	—	182	—
Barbados, W. I.	56	102	70
Bergen, Norway	—	150	—
Birkenhead, England	—	100	—
Bordeaux, France	—	75	—
Bremen, Germany	—	700	—
Buenos Aires, A. R.	96	1,149	51
Calcutta, India	—	230	22
Cartagena, Colombia	—	—	3
Carupano, Venezuela	—	—	10
Cayenne, Fr. Guiana	—	25	33
Christiana, Norway	—	900	50
Cienfuegos, Cuba	—	14	—
Colon, Panama	38	216	220
Constantinople, Turkey	—	550	53
Copenhagen, Denmark	—	200	—
Corinto, Nicaragua	—	38	21
Curacao, Leeward Islands	—	4	—
Dantzic, Germany	—	90	—
Delagoa Bay, E. Africa	—	76	—
Demerara, Br. Guiana	37	174	61
Drontheim, Norway	—	—	100
Dublin, Ireland	100	325	730
Galatz, Roumania	—	200	—
Genoa, Italy	—	1,775	100
Gibraltar, Spain	—	25	—
Glasgow, Scotland	—	800	—
Gothenberg, Sweden	—	600	—
Grenada, W. I.	—	19	7
Guadeloupe, W. I.	205	527	1,065
Hamburg, Germany	—	295	—
Havana, Cuba	42	94	151
Hayre, France	—	100	—
Iquique, Chile	—	5	4
Kingston, W. I.	7	524	239
Leghorn, Italy	—	164	25
Liverpool, England	300	350	870
London, England	700	1,055	270
Macoris, San Dom.	—	354	37
Malta, Island of	—	115	—
Manchester, England	—	675	—
Maracaibo, Venezuela	—	670	—
Martinique, W. I.	—	182	354
Matanzas, W. I.	—	9	—
Mauritius, Island of	—	—	10
Melbourne, Australia	—	—	10
Messina, Italy	—	71	—
Montego Bay, W. I.	—	14	9
Montevideo, Uruguay	—	309	198
Naples, Italy	—	295	—
Newcastle, England	—	75	—
Nipe, Cuba	—	—	10
Panama, Panama	—	—	3
Port Antonio, Jamaica	—	12	9
Port au Prince, W. I.	—	30	31
Port Barrios, C. A.	—	3	—
Port Limon, Costa Rica	—	114	72
Port Maria, Jamaica	—	—	4
Puerto Plata, San Dom.	239	239	—
Ravenna, Italy	—	50	—
Rio Janeiro, Brazil	—	231	230
Rodosto, A. R.	—	35	—
Rotterdam, Holland	50	500	150
St. Johns, N. F.	—	40	—
St. Kitts, W. I.	—	25	—
St. Thomas, W. I.	10	10	4
Salonica, Turkey	—	250	—
San Domingo City, San Dom.	—	—	41
Sancti Spiritus, Cuba	5	96	13

Santos, Brasil	—	132	10
Smyrna, Turkey	—	405	—
Stockholm, Sweden	—	50	—
Surinam, Dutch Guiana	—	8	16
Sydney, Australia	—	38	—
Trieste, Austria	—	1,197	500
Trinidad, Island of	20	66	24
Valparaiso, Chile	174	1,510	148
Venice, Italy	—	1,130	25
Vera Cruz, Mexico	—	81	154
Wellington, New Zealand	—	29	—
Zanzibar, Zanzibar	—	47	—
Total	2,191	22,093	8,661

From New Orleans.

Antwerp, Belgium	—	550	—
Bremen, Germany	—	160	—
Christiana, Norway	—	835	—
Genoa, Italy	—	100	—
Hamburg, Germany	875	1,715	—
Havana, Cuba	60	233	—
Hull, England	—	50	—
Liverpool, England	—	200	—
London, England	—	3,256	1,850
Marseilles, France	50	50	—
Rotterdam, Holland	1,530	5,525	—
Tampico, Mexico	—	70	—
Total	2,515	12,744	1,850

From Galveston.

Hamburg, Germany	—	195	—
Havana, Cuba	—	25	—
Total	—	220	—

From Baltimore.

Hamburg, Germany	—	100	—
Liverpool, England	—	—	100
Rotterdam, Holland	—	250	—
Total	—	350	100

From Philadelphia.

Hamburg, Germany	—	180	—
Total	—	180	—

From Savannah.

Havre, France	1,348	1,348	—
Liverpool, England	1,517	1,517	—
Rotterdam, Holland	—	21	—
Total	2,865	2,866	—

From Newport News.

Hamburg, Germany	—	400	—
Total	—	400	—

From Norfolk.

Liverpool, England	—	440	—
London, England	—	150	—
Total	—	590	—

From All Other Ports.

Canada	—	116	948
Mexico (including overland) ..	800	3,868	1,751
Total	800	3,984	2,699

Recapitulation.

From New York	2,191	22,093	8,661
From New Orleans	2,515	12,744	1,850
From Galveston	—	220	—
From Baltimore	—	350	100
From Philadelphia	—	180	—
From Savannah	2,865	2,866	—
From Newport News	—	400	—
From Norfolk	—	590	—
From all other ports	800	3,984	2,699
Total	8,431	43,447	11,310

COTTON OIL CABLE MARKETS

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, October 19.—Market easy. Quotations: Choice summer white oil, 63½ marks; butter oil, 64½ marks; summer yellow, October, 60 marks; November-December, 56½ marks.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, October 19.—Market easy. Quotations: Prime summer yellow, 36½ florins; choice summer white and butter oil, 38½ florins.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, October 19.—Market firm. Quotations: Summer yellow, 70½ francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, October 12.—Market is firm. Quotations: Prime summer yellow, 71½ francs; prime winter yellow, 78½ francs; choice summer white oil, 76½ francs.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, October 19.—Market is firm. Quotations: Prime summer yellow, 28½s.; off oil, 28½s.

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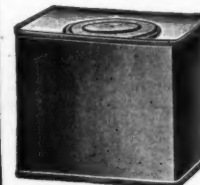
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MONTREAL

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HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—The market is rather quiet following the active trading earlier in the week, and the large sales of last week and a fortnight ago, but there is still some business being effected, and several transactions have been made of different varieties. The market is generally strong and full prices are realized and some advances. Native steers continue to rule firm on the basis of 16¼c., with some sales made ahead into November salting at this price as previously noted, but no further transactions noted. Spread native steers have been more active of late as per the recent sales noted at 18¼c., and it is now reported that two packers have cleaned out their Kosher spreadies to the end of the year, estimated to amount to about 6,000 altogether at 18c. Texas steers continue firm, and there are inquiries for scattering lots at full prices. One car of September-October heavy Texas alone has sold at 15¼c. There are rumors current here that the recent large sales reported of Texas steers as well as butt brands and light native cows have been much exaggerated, and more are being offered at no advance in prices, although packers are firm and are declining bids that are at any less than the prices reported on last sales. The market rules at 15¼c. for heavies, 14½c. lights, 13¾c. extremes. Butt brands last sold at 15c., and this price represents the market at present, although it is learned that one packer sold four cars of September-October salting early in the week at 14¾c. Colorados are firm at the last selling price of 14½c., but no further business has been done. Branded cows are firm at 13¾c., as per last sales, with packers talking 14c. to sell early November salting alone, which is on a selection for grubs, but October-November are obtainable at 13¾c. Native cows are firm, and although it is reported that sales of these of late have been exaggerated as to the quantities of light weights moved, there has nevertheless been considerable business effected. Last sales were at 15c. for light and 15½c. for heavy native cows. Western tanners are glad to see the packer kill of cows keeping up, as the quality is about the best of the year and the supply of countries of late has been limited. Native bulls are nominally unchanged at 13¼@13½c. Branded bulls last sold at 11½c.

Later.—A packer is reported to have sold some spread native steers of January to June salting, about 2,000, at the reported price of 16c. Some reports are that one of the big packers who sold Kosher spreadies ahead to January only secured 17½c. instead of 18c. reported, and another packer who sold 800 Kosher native steers recently, running half spreadies, secured 16½c. for these and not 16¼c. There was a sale made earlier in the week that was not previously noted of 5,000 September-October light and extreme Texas at 14½c. and 13¾c. respectively. Country hides are firm and dealers talk particularly strong on anything for October delivery.

COUNTRY HIDES.—The market is not as active as previously, but there is still a fair trade in progress, and prices are generally

holding firm all around. Sales of buffs and other selections are being made for November delivery ahead and most of the dealers are talking that they are not anxious to sell more ahead as they are well cleaned up for prompt shipment, and the fall receipts of hides have not commenced to come in in any volume as yet. Buffs continue to rule firm at 13¼c., and further sales have been made amounting to 3,000 at this price for November delivery. Dealers are generally sold up for prompt shipment, and some of them are talking that they will not offer any more ahead at present prices. Heavy cows are also firm and one car of these has been sold at 13¼c. for November shipment. Extremes continue in as strong a position as ever, but no further trading is reported, partly because of light stocks to offer. Special selections are held at 14½c., with one lot sold recently at this price, but regular stock last sold at 14¼c. and all No. 2's last sold at 13¾c. Heavy steers are in somewhat better demand, but supplies of these are proportionately larger than other kinds, and the market for regular stock is not quoted over 13¼c., although most dealers are now talking 13½c. for good lots and up to 13¾c. for choice large butcher stock. Bulls are in fair request and small supply, and quotably unchanged at 11¼@11½c. Branded hides are firm at 11¼@11½c. for regular good lots of Western country stock.

CALFSKINS.—The market continues firm with light supplies. Chicago cities last sold at 18c., and outside cities range from 17¼@18c., mixed cities and choice countries 17½c., and regular countries from 16½@17½c., according to lots, sections, etc. Packer kip including Ft. Worth stock that is offered at 18c. remains unsold. Kips continue firm, with countries ranging from 14¼@14½c., cities 15c., straight Chicago cities 15@15½c., and packers 15¼@15½c. Light calf is steady at a range of \$1.05@1.15, and deacons at 85@95c.

SHEEPSKINS.—The market continues firm, with a fair demand. Packer sheep and lambs together are selling at a range of 90@97½c. as to lots, etc., and some choice stock continues to be held at \$1. Country sheep and lambs range from 45@80c.

HORSE HIDES.—Late receipts are quoted at \$3.90@4 for mixed lots of countries and cities, but some old lots that are poorer quality are quoted down to \$3.85.

New York.

DRY HIDES.—The sales of Bogotas, etc., referred to recently at an advance of ½c. are fully confirmed, and amounted to about 3,500, cleaning out all that were here on the basis of 22¾c. for mountains and 21¾c. for Savanillas and Santa Marthas. There is nothing else in stock here outside of a few small scattering lots of Central Americans, but there are some fresh arrivals, including 1,825 Puerto Cabellos, etc., per the SS. "Philadelphia," and 1,700 Central Americans, etc., per the SS. "Prinz August Wilhelm." More activity is reported again in River Plates. There are some reports current that big operators have purchased liberally at the source of supply and that sales

have also been made of fair-sized quantities to independent tanners. Particulars concerning quantities moved and prices paid are not fully confirmed, although it is understood that most sales were at 21c., though one is reported at 21¼c.

WET SALTED HIDES.—The market at the River Plate continues strong with American buyers operating. At the weekly auction sale of Sansinena frigorificos, it is reported in one cable that 4,000 steers sold at 14½c., and 2,000 cows at 13¾c., both being sold to New York, and these prices are ½c. higher than last week. It is reported that some lots of frigorifico hides are being offered in Boston for re-sale. Coast varieties of Mexicans are unchanged at 11½@11¾c., with the outside figure generally asked. Havanas are still being mostly sold to Europe. The SS. "Saratoga" arrived with 1,200 bds. of Havanas, which are believed to be for reshipment to Europe. The SS. "Prinz August Wilhelm" brought 461 bds. of Panamas, of which 360 bds. are reported for export.

CITY PACKER HIDES.—The market is again active here, and good-sized sales have been made chiefly of branded varieties, cleaning out about all there was on the market of these. Several packers together sold about seven carloads of butt brands, most of which brought 14¾c., but two cars of these only brought 14½c. What September butt brands there were here have now been sold, and several packers sold October salting. Some reports are that more than seven cars of butt brands moved, but this is all that has been confirmed. One packer also sold four to five cars of Colorados at 14¼c., and a car of native steers sold at 16c.

COUNTRY HIDES.—The market continues firm, but no special trading is reported outside of one car of western Pennsylvania buffs that has been sold at 13¼c. One car of Ohio buffs is offered at 13½c., but not sold here, although sales have been made of choice Ohio buffs up to 13½c., and dealers there are not inclined to accept less. A car of Canadian buffs is offered here at 12¾c. flat, but not taken as yet. There was a recent sale from here of a car of late receipt all short-haired heavy steers at 13c. selected, and most buyers are not inclined to pay more, although 13¼@13½c. is being asked for more. Car lots of New York State cows are quoted firm at 12¾@13c. flat, and some sales of extremes have been made at 13½c. flat in small lots.

CALFSKINS.—Dealers are asking higher prices on New York city skins in consequence to the higher prices being paid to butchers for green stock, but tanners are not disposed to pay advances and no sales are noted. New York cities last sold at \$1.52½, \$2.02½ and \$2.40, but from 2½@7½c. more is asked. Outside cities are firmly held at \$1.40, \$1.90 and \$2.25, and countries range from \$1.30@1.35, \$1.80@1.85 and \$2.10@2.15 as to lots.

European Markets.

German tanners are reported to be operating freely in the French and other European markets and to be paying higher prices as a rule than American buyers are willing to bid. Some sales are being made all the time, however, to tanners here, but no large business is noted. Paris city calfskins of 8@15 lbs. are quoted at 25c. c. i. f. New York, with 3 per cent. shrinkage. Some recently arrived Italian spready steers on spot are offered 16½c.

PACKERS-BUTCHERS
OUR SPECIALTY
TALLOW and GREASE
HIDES
JACOB STERN & SONS, Philadelphia, Pa.

Chicago Section

Creamery butter advanced to a wholesale price of 29 cents a pound. No advance is reported on oleomargarine.

Peter Van Handel, for many years of Swift and Company's selling force, has left that company for other fields.

Swift & Company's sales of fresh beef in Chicago for the week ending October 14, 1911, averaged 8.92 cents per pound.

Wonder if Mona Lisa will be discovered among the art treasures of the Stockyards art gallery on Exchange avenue?

It was an up-to-date lamp this time that was kicked over by a 1911 cow in Grant Park the other day. But Chicago survived this kick.

Anybody here seen Perry? Where is the chief of our Bureau of Food Inspection? If found, to be delivered at the city hall "Strayed" window.

Beefy ankles are not necessarily confined to the Chicago Stockyards. A Boston man observed them in that classic town in rainy weather at street crossings.

The "grumbleometer" is the latest invention for keeping cheerful under the stress of modern conditions of life. It is advisable always to carry it in your vest pocket.

Doesn't it make you shudder when you try to imagine what would have happened to the government, not to mention the country, if the President had decided against Old Doctor Wily?

Old Man Grogan's suggestions for beautifying Packingtown: Frescoes of spare ribs and neat, but not gaudy, festoons of No. 1 country sausages strung between the triumphant arches of Exchange avenue.

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906 Postal Telegraph Bldg., CHICAGO

Municipal markets may be established in Chicago in the near future if the plans of Alderman Carr and of some of his constituents with Mayor Harrison, who said he would watch any move of this kind with interest.

Alexander Birss, 60th street and Cottage Grove avenue, was arrested by an Internal Revenue inspector on a charge of violating the laws regarding the manufacture of oleomargarine. He is accused of having used ents are successful. He discussed the proj-wrappers bearing canceled revenue tax stamps.

J. R. Robinson, living near the home of Speaker Champ Clark, in Pike County, Mo., has a hog 5½ years old, weighing 1,100 lbs. The hog measures 9 feet from tip to tip and 7 feet 4 inches around the girth and is said to be the largest hog in the world. It is valued at \$1,000.

The livestock commission men are getting ready to go out of business when that three million dollar Texas producers' and consumers' co-operative selling concern gets into operation. With the middleman out of the way and the packers backed against the wall with his hands up, the millennium will certainly be about due.

Haven't noticed the Chicago flag around the Yards yet. It is thus: A large star is inclosed in a triangle at the staff end of the flag, and the balance is divided in red, white and blue colors with the words "Chicago, the Star City," in the center. Why is a star, anyway? Especially so in Chicago, where we can't even see the sun for I. C. smoke?

The great International Brewers' Association Exhibition started on Thursday. There are three large ice machines in full operation, showing from start to finish the details of cooking processes, not alone for brewers, but for all manner of cold storage and of making pure ice for the consumer. The total actual value of the exhibits is placed at \$10,000,000.

Mr. O. Hell wants his name changed by the courts. Do you blame him? Speaking of names, how would you like to have this one, attached to a Halsted street merchant: James J. Pappathecodorokoumountourgeotopoulos. Another Illinoisan listens to the name of Wawrzzenie Niepsuiz. He says the only way he can pronounce the name himself is by taking snuff.

A Chicago young man who had wandered away after some of the new "isms" while on

a trip East had his picture taken by trick photography, showing him shaking hands with President Taft, although Mr. Taft was not in Atlantic City at the time the picture was taken, and a copy of it sent back home, which cheered the old folks, who thought the boy was returning to his senses. This reminds us of a similar picture seen quite recently in the—well, never mind where!

REDUCED WEIGHT IN FAT CATTLE.

Only a few weeks ago slaughterers were complaining of an excess of weight and quality in the cattle supply. The shoe is now on the other foot. September average cattle weight at Chicago was 100 pounds less than when the country was emptying feedlots of the big crop of heavy bullocks finished on the strength of the high market of the previous year, and expectation, if not confidence, of its repetition.

Marketing of near-beef has been a conspicuous trade feature for weeks past, and inferiority has been as abundant as was superb quality earlier in the summer. Drought early in the season in the West is sending the trans-Missouri delegation to market in much the same condition, and soft, owing to grass being green.

Killers are going into a prolonged season of quality scarcity, light weights and low yields. Feeders have had little encouragement to make cattle good, and the finished bullock will be a hopeless minority until feeding and market conditions change. Another season of high prices for fat bullocks will be needed to restore confidence.—Breeder's Gazette.

RUSSIAN MEAT TRADE CONDITIONS.

The year 1910 showed the abnormal condition of the Russian cattle industry and meat trade, which resulted in a series of failures, says a consular report. Instability was its characteristic, caused by the lack of organization and union between the centers of cattle and meat production and the inner markets and centers of consumption.

The least adverse circumstance in the trade had a marked depressing effect on the fluctuation of prices. Complete disunion of the cattle-growing districts among themselves, and their not being in close touch with the markets, resulted often in enormous differences between the supply and demand. Prices were frequently raised and the consumer was compelled to cut down his use of meat, which condition was not at all profitable to the meat dealers or consumers.

The gulf between the producer and consumer was widened still more by the appearance of Australian mutton on the Russian markets and the discussion of importing Mongolian cattle from China. The cattle offered were principally from beyond the Volga, southeastern (Orenburg, Turgai), and Siberian, due mainly to the lack of fodder in those districts.

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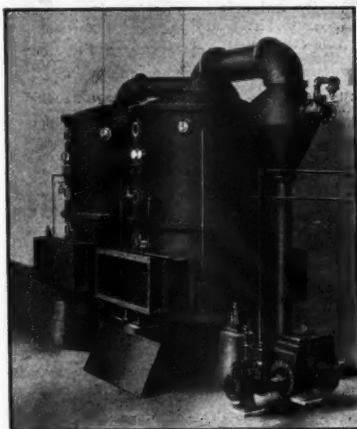
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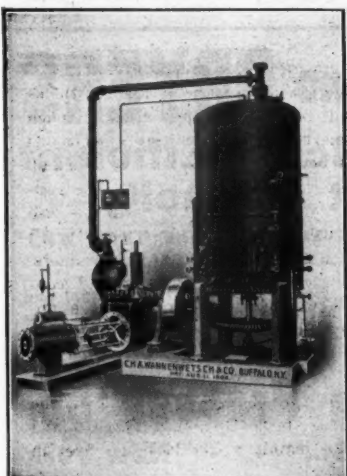
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BUFFALO, N. Y., U. S. A.

CHICAGO LIVE STOCK

RECEIPTS.				
	Cattle.	Hogs.	Sheep.	
Monday, Oct. 9.	24,553	2,884	21,881	51,977
Tuesday, Oct. 10.	5,559	1,506	23,222	59,925
Wednesday, Oct. 11.	18,278	2,139	29,038	58,519
Thursday, Oct. 12.	7,224	1,122	21,874	38,318
Friday, Oct. 13.	2,033	354	16,022	9,785
Saturday, Oct. 14.	425	47	12,278	302

Total last week	58,072	8,052	124,315	218,526
Previous week	71,860	8,823	108,117	187,510
Cor. week, 1910.	73,919	8,180	83,730	227,748
Cor. week, 1909.	76,159	8,642	91,260	165,474

SHIPMENTS.				
	Cattle.	Hogs.	Sheep.	
Monday, Oct. 9.	7,405	57	6,753	6,083
Tuesday, Oct. 10.	3,702	275	6,093	14,040
Wednesday, Oct. 11.	5,644	75	6,630	19,034
Thursday, Oct. 12.	4,215	282	5,811	15,607
Friday, Oct. 13.	2,544	147	4,577	25,756
Saturday, Oct. 14.	208	24	4,195	5,082

Total last week	23,718	860	34,059	85,602
Previous week	29,664	927	23,421	60,118
Cor. week, 1910.	31,383	823	12,517	116,621
Cor. week, 1909.	28,946	956	7,268	64,851

CHICAGO TOTAL RECEIPTS LIVESTOCK.				
	Cattle.	Hogs.	Sheep.	
Year to Oct. 14, 1911.	2,206,130	5,373,217	4,123,353	
Same period, 1910.	2,289,183	4,176,520	3,728,198	

Combined receipts of hogs at eleven points:				
Week ending Oct. 14, 1911.	416,000			
Previous week	377,000			
Year ago	282,000			
Two years ago	353,000			
Total year to date	18,635,000			

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:				
	Cattle.	Hogs.	Sheep.	
Week to Oct. 14, 1911.	216,600	291,000	504,200	
Week ago	248,400	259,200	427,200	
Year ago	253,600	168,600	581,600	
Two years ago	260,000	257,000	369,200	

CHICAGO PACKERS' HOG SLAUGHTER.				
	Cattle.	Hogs.	Sheep.	
Week ending Oct. 14, 1911:				
Armour & Co.	21,100			
Swift & Co.	15,100			
S. & S. Co.	9,300			
Morris & Co.	7,100			
Anglo-American	4,000			
Boyd-Lunham	4,300			
Hammond	7,100			
Western P. Co.	7,900			
Boore & Co.	2,800			
Roberts & Oake	1,500			
Miller & Hart	4,000			
Independent P. Co.	1,500			
Brennan P. Co.	1,500			
Others	5,900			
Totals	91,900			
Previous week	85,000			
One year ago	73,800			
Two years ago	86,900			
Total year to date	4,299,000			
Same period last year	3,391,100			

WEEKLY AVERAGE PRICE OF LIVESTOCK.				
	Cattle.	Hogs.	Sheep.	Lambs.
This week	\$6.95	\$6.48	\$3.80	\$6.00
Previous week	6.75	6.42	3.85	6.00
Cor. week, 1910.	6.00	8.50	4.00	6.70
Cor. week, 1909.	6.65	7.64	4.35	7.60
Cor. week, 1908.	5.75	5.74	4.10	5.35

CATTLE.				
Good to prime steers	\$7.50@8.55			
Fair to good heifers	5.60@7.50			
Common to fair heifers	4.75@5.50			
Inferior killers	4.00@4.50			
Range steers	4.75@7.00			
Range cows and heifers	3.75@6.00			
Fair to fancy yearlings	5.85@8.25			
Good to choice cows	4.40@5.50			
Canner bulls	2.60@3.30			
Common to good calves	5.25@8.00			
Good to choice vealers	9.00@9.60			
Heavy calves	4.50@7.75			
Feeding steers	4.40@5.50			
Stockers	3.25@5.00			
Medium to good beef cows	3.50@4.25			
Common to good cutters	3.10@3.40			
Inferior to good canners	2.40@2.85			

Fair to choice heifers	4.25@7.50
Butcher bulls	4.75@5.50
Bologna bulls	3.35@3.90

HOGS.	
Prime heavy butchers, 240 to 300 lbs.	\$6.50@6.70
Prime heavy, 300 to 400 lbs.	6.35@6.60
Choice light butchers, 190 to 220 lbs.	6.00@6.75
Choice packing, 280 lbs. and up.	6.40@6.55
Choice light, 160 to 190 lbs.	6.40@6.60
Fair to good heavy packing.	6.30@6.45
Light mixed, 180 lbs. and up.	6.30@6.50
Pigs, 110 to 130 lbs.	5.00@5.90
Pigs, 110 lbs. and under.	4.25@5.00
Boars, according to weight	2.50@3.50
*Stags, 400 lbs. and under.	6.40@6.75

*All stags subject to 80 lbs. dockage.

SHEEP.	
Native lambs	\$5.00@5.75
Range lambs	5.00@5.90
Feeding lambs	3.50@5.00
Feeding wethers	3.35@3.75
Cull lambs	3.50@4.00
Native yearlings	4.00@4.50
Native ewes	3.25@3.50
Native wethers	3.50@4.10
Range wethers	3.25@4.00
Range ewes	2.75@3.25
Range yearlings	3.75@4.25
Breeding ewes	3.25@4.40

CHICAGO PROVISION MARKET

Range of Prices.				
	Open.	High.	Low.	Close.

SATURDAY, OCTOBER 14, 1911.				
PORK—(Per bbl.)—				
January	\$15.30	\$15.35	\$15.22½	\$15.25
May	15.10	15.17½	15.07½	15.10

LARD—(Per 100 lbs.)—				
October	8.80	8.80	8.77½	8.77½
December	8.77½	8.80	8.77½	8.77½
January	8.80	8.85	8.80	8.82½
May	8.90	8.95	8.90	8.92½

RIBS—(Boxed, 25c. more than loose)—				
October				8.15
January	7.95	8.00	7.95	7.97½
May	8.05	8.10	8.05	8.05

MONDAY, OCTOBER 16, 1911.				
PORK—(Per bbl.)—				
January	15.17½	15.35	15.17½	15.35
May	15.10	15.25	15.07½	15.25

LARD—(Per 100 lbs.)—				
October				8.75
December				8.77½
January	8.77½	8.82½	8.77½	8.82½
May	8.90	8.95	8.90	8.95

RIBS—(Boxed, 25c. more than loose)—				
October				8.22½
January	8.00	8.00	7.95	8.00
May	8.05	8.07½	8.05	8.07½

TUESDAY, OCTOBER 17, 1911.				
PORK—(Per bbl.)—				
January	15.22½	15.32½	15.22½	15.30
May	15.25	15.27½	15.20	15.22½

LARD—(Per 100 lbs.)—				
October				8.77½
December				8.75
January	8.85	8.85	8.80	8.82½
May	8.95	8.95	8.92½	8.92½

RIBS—(Boxed, 25c. more than loose)—				
October				8.20
January	7.97½	8.00	7.95	7.97½
May	8.05	8.07½	8.05	8.05

WEDNESDAY, OCTOBER 18, 1911.				
PORK—(Per bbl.)—				
January	15.35	15.62½	15.35	15.57½
May	15.40	15.62½	15.37½	15.62½

LARD—(Per 100 lbs.)—				
October				8.87½
December				8.77½
January	8.85	8.97½	8.85	8.92½
May	9.00	9.10	8.97½	9.10

RIBS—(Boxed, 25c. more than loose)—				
October				8.20
January	8.02½	8.12½	8.02½	8.12½
May	8.10	8.22½	8.10	8.22½

THURSDAY, OCTOBER 19, 1911.

PORK—(Per bbl.)—				
January	15.60	15.85	15.57	15.57
May	15.65	15.85	15.65	15.67

LARD—(Per 100 lbs.)—				
November	9.95	9.00	8.92	8.92
January	9.00	9.12	9.00	9.05
May	9.12	9.25	9.12	9.17

RIBS—(Boxed, 25c. more than loose)—				
October				8.25
January	8.15	8.25	8.15	8.17
May	8.25	8.32	8.25	8.25

FRIDAY, OCTOBER 20, 1911.				
PORK—(Per bbl.)—				
January	15.55	15.85	15.52½	15.50
May	15.65	15.97½	15.65	15.60

LARD—(Per 100 lbs.)—				
November	9.97½	9.02½	8.97½	9.02½
January	9.05	9.15	9.05	9.15
May	9.15	9.27½	9.15	9.27½

RIBS—(Boxed, 25c. more than loose)—				
October				8.20
January	8.15	8.25	8.15	8.25
May	8.25	8.35	8.25	8.35

†Bld. †asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Terry & Son, 41st and Halsted Streets.)

Native Rib Roast	20	@22
Native Sirloin Steaks	16	@22
Native Porterhouse Steaks	25	@30
Native Pot Roasts	12½	@15
Rib Roasts from light cattle	12½	@15
Beef Stew	10	@12½
Boneless Corned Briskets, Native	12½	@14
Corned Rumps, Native	12½	@14
Corned Ribs	8	@8
Corned Flanks	16	@20
Round Steaks	12½	@16
Round Roasts	12½	@16
Shoulder Steaks	10	@12½
Shoulder Roasts	10	@12½
Shoulder Neck End, Trimmed	12½	@14
Rolls Roast	12½	@14

Lamb.	
Hind Quarters, fancy	16 @18
Fore Quarters, fancy	10 @12½
Legs, fancy	18 @20
Stew	10 @12½
Chops, shoulder, per lb.	16 @16
Chops, rib and loin, per lb.	20 @25
Chops, Frenched, each	12½ @12½

Mutton.	
Legs	12½ @12½
Stew	8 @8
Shoulders	10 @10
Hind Quarters	10 @10
Fore Quarters	8 @8
Rib and Loin Chops	18 @18
Shoulder Chops	14 @14

Pork.	
Pork Loin	17 @17
Pork Chops	20 @20
Pork Shoulders	12½ @12½
Pork Tendons	35 @35
Pork Butts	12½ @12½
Spare Ribs	10 @10
Hocks	8 @8
Pigs' Heads	2 @2
Leaf lard	12½ @12½

Veal.	
Hind Quarters	14 @16
Fore Quarters	10 @12½
Legs	16 @20
Breasts	12½ @15
Shoulders	14 @16
Cutlets	20 @20
Rib and Loin Chops	16 @20

Butchers' Offal.	
Suet	5 @5
Tallow	4½ @4½
Bones, per cwt.	1½ @1½
Calfskins, 8 to 15 lbs.	16 @16
Calfskins, under 8 lbs. (dwarcons)	7½ @7½
Kips	12½ @12½

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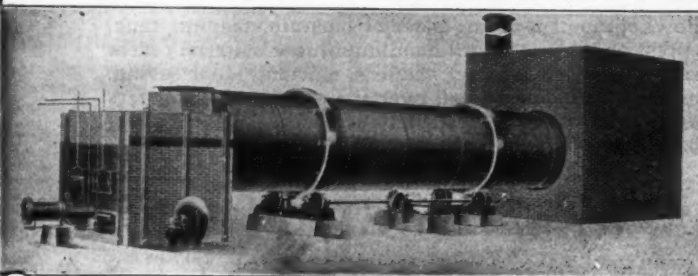
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For Tankage, Blood, Bone, Fertilizer, all Animal and
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houses, fertilizer and fish reduction plants in the world.

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American Process Co.
68 William St., - - New York



CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Good native steers	11 1/4 @ 12 1/4
Native steers, medium	10 1/4 @ 10 1/4
Heifers, good	8 1/4 @ 9 1/4
Cows	8 1/4 @ 9 1/4
Hind Quarters, choice	@ 15
Fore Quarters, choice	@ 9 1/2

Beef Cuts.

Cow Chucks	5 1/2 @ 6 1/4
Steer Chucks	7 1/2 @ 8 1/2
Boneless Chucks	@ 7
Medium Plates	@ 4 1/2
Steer Plates	@ 5 1/2
Cow Rounds	7 1/2 @ 8 1/4
Steer Rounds	10 @ 10 1/2
Cow Loins	10 @ 13 1/2
Steer Loins, Heavy	21 @ 22
Beef Tenderloins, No. 1	@ 23
Beef Tenderloins, No. 2	19 @ 23
Strip Loins	@ 2 1/2
Shoulder Butts	@ 11
Shoulder Clods	@ 8 1/2
Rolls	@ 11 1/2
Rump Butts	8 1/2 @ 11 1/2
Trimnings	@ 6
Shank	@ 5
Cow Ribs, Common, Light	7 @ 8
Cow Ribs, Heavy	@ 11
Steer Ribs, Light	@ 14 1/2
Steer Ribs, Heavy	16 1/2 @ 17
Loin Ends, steer, native	@ 13 1/2
Loin Ends, cow	@ 10
Hanging Tenderloins	@ 8
Flank Steak	@ 11
Hind Shanks	@ 4

Beef Offal.

Brains, each	@ 5
Hearts	@ 5
Tongues	13 @ 14
Sweetbreads	@ 20
Ox Tail, per lb.	@ 5
Fresh Tripe, plain	@ 4
Fresh Tripe, H. O.	@ 5 1/2
Brains	@ 5
Kidneys, each	@ 4 1/2

Veal.

Heavy Carcass Veal	8 1/2 @ 9
Light Carcass	@ 12
Good Carcass	@ 13 1/2
Good Saddle	@ 15 1/2
Medium Racks	@ 9
Good Racks	@ 10 1/2

Veal Offal.

Brains, each	@ 4
Sweetbreads	50 @ 75
Plucks	@ 45
Heads, each	@ 20

Lambs.

Medium Caul	@ 8 1/2
Good Caul	@ 9
Round Dressed Lambs	@ 11
Saddles, Caul	@ 12
R. D. Lamb Racks	@ 8
Caul Lamb Racks	@ 8
R. D. Lamb Saddles	@ 14
Lamb Fries, per pair	@ 8
Lamb Tongues, each	@ 4
Lamb Kidneys, each	@ 2

Mutton.

Medium Sheep	8 @ 8 1/2
Good Sheep	@ 11
Medium Saddles	10 @ 10 1/2
Good Saddles	@ 12
Good Racks	@ 6 1/2
Medium Racks	@ 5 1/2
Mutton Legs	@ 11
Mutton Loins	@ 8
Mutton Stew	@ 6
Sheep Tongues, each	@ 2 1/2
Sheep Heads, each	@ 7

Fresh Pork, Etc.

Dressed Hogs	10 @ 10 1/2
Pork Loins	@ 15 1/2
Leaf Lard	@ 10 1/4
Tenderloins	@ 27
Spare Ribs	@ 9
Butts	@ 12
Hocks	@ 6 1/2
Trimnings	@ 8
Extra Lean Trimnings	@ 8 1/2
Tails	@ 6
Snouts	@ 4 1/2
Pigs' Feet	@ 4 1/2
Pigs' Heads	@ 6
Blade Bones	@ 6
Blade Meat	@ 8 1/2
Cheek Meat	@ 9 1/2
Hog Livers, per lb.	@ 2
Neck Bones	@ 2 1/2
Skinless Shoulders	@ 9 1/2
Pork Hearts	@ 5
Pork Kidneys, per lb.	@ 4 1/2
Pork Tongues, per lb.	10 @ 10 1/2
Slip Bones	@ 10 1/2
Tail Bones	6 @ 6 1/2
Brains	@ 7
Backfat	@ 8 1/2
Hams	@ 13
Calas	@ 9 1/2
Bellies	@ 12 1/2
Shoulders	@ 10

SAUSAGE.

Columbia Cloth Bologna	@ 8 1/2
Bologna, large, long, round, in casings	@ 8
Choice Bologna	@ 9
Viennas	@ 10

Frankfurters	@ 10
Blood, Liver and Headcheese	@ 8 1/2
Tongues	@ 12 1/2
Mixed Sausage	@ 12 1/2
Luncheon Sausage, cloth paraffine	@ 14 1/2
New England Sausage	@ 14 1/2
Compressed Luncheon Sausage	@ 14 1/2
Special Compressed Ham	@ 14 1/2
Berliner Sausage	@ 13
Boneless Butts in casings	@ 10
Oxford Butts in casings	@ 10
Polish Sausage	@ 10
Garlic Sausage	@ 12
Country Smoked Sausage	@ 12
Farm Sausage	@ 13 1/2
Pork Sausage, bulk or link	@ 9 1/2
Pork Sausage, short link	@ 10
Boneless Pigs' Feet	@ 8 1/2
Hams, Bologna	@ 12 1/2

Summer Sausage.

Best Summer, H. C. Medium Dry	@ 24
German Salsami, Medium Dry	@ 20
Italian Salsami	@ 24 1/2
Holsteiner	@ 14 1/2
Mettwurst, New	@ 10 1/2
Farmer	@ 16 1/2
Monarque Cervelat, H. C.	@ 19 1/2

Sausage in Oil.

Smoked Sausage, 1-50	\$3.00
Smoked Sausage, 2-20	4.50
Bologna, 1-50	4.75
Bologna, 2-20	4.25
Frankfurt, 1-50	5.00
Frankfurt, 2-20	4.50

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$9.20
Pickled Plain Tripe, in 200-lb. barrels	6.50
Pickle H. C. Tripe, in 200-lb. barrels	7.75
Pickle Ox Lips, in 200-lb. barrels	12.50
Pickled Pigs' Snouts, in 200-lb. barrels	15.50
Lamb Tongues, Short Cut, barrels	34.50

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	Per doz. \$1.80
2 lbs., 1 or 2 doz. to case	3.30
6 lbs., 1 doz. to case	12.00
14 lbs., 1/2 doz. to case	28.00

EXTRACT OF BEEF.

1-oz. jars, 1 doz. in box	Per doz. \$2.25
2-oz. jars, 1 doz. in box	3.55
4-oz. jars, 1 doz. in box	6.50
8-oz. jars, 1/2 doz. in box	11.60
16-oz. jars, 1/2 doz. in box	22.00
2, 5 and 10-lb. tins	\$1.75 per lb.

BARBELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	@ 13.00
Plate Beef	@ 12.50
Prime Mess Beef	@ 12
Extra Mess Beef	@ 12
Beef Hams (22 lbs. to bbl.)	@ 12
Rump Butts	@ 12.00
Mess Pork, new	@ 18.50
Clear Fat Backs	@ 16.50
Family Back Pork	@ 18.00
Bean Pork	@ 13.00

LARD.

Pure leaf, kettle rendered, per lb., tcs.	@ 11 1/2
Pure lard	@ 10 1/2
Lard, substitutes, tcs.	@ 8 1/2
Lard, compound	@ 8 1/2
Cooking oil, per gal., in barrels	@ 51
Barrels, 1/4c. over tierces; half barrels, 1/4c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1c. over tierces.	

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi.	15 1/2 @ 19 1/2
Cooks' and bakers' shortening, tubs	13 @ 14

DRY SALT MEATS.

(Boxed. Loose are 1/4c. less.)	
Clear Bellies, 14 @ 16 avg.	@ 11 1/2
Clear Bellies, 18 @ 20 avg.	@ 10 1/2
Rib Bellies, 18 @ 20 avg.	@ 10 1/2
Fat Backs, 12 @ 14 avg.	@ 8 1/2
Regular Plates	@ 7 1/2
Short Clears	@ 7
Butts	@ 7 1/2
Bacon meats, 1/4c. to 1c. more.	

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	@ 14 1/2
Hams, 16 lbs., avg.	@ 14 1/2
Skinless Hams	@ 15 1/2
Calas, 4 @ 6 lbs., avg.	@ 9 1/2
Calas, 6 @ 12 lbs., avg.	@ 9 1/2
New York Shoulders, 8 @ 12 lbs., avg.	@ 11 1/2
Breakfast Bacon, fancy	@ 22 1/2
Wide, 10 @ 12 avg., and strip, 5 @ 6 avg.	@ 15 1/2
Wide, 6 @ 8 avg., and strip, 3 @ 4 avg.	@ 16
Rib Bacon, wide, 8 @ 12, strip, 4 @ 6 avg.	@ 13
Dried Beef Sets	@ 18
Dried Beef Insides	@ 21
Dried Beef Knuckles	@ 20 1/2
Dried Beef Outsoles	@ 18
Regular Balled Hams	@ 21 1/2
Smoked Balled Hams	@ 22
Boiled Calas	@ 15
Cooked Loin Rolls	@ 25
Cooked Rolled Shoulder	@ 15

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	@ 15
Export Rounds	@ 21
Middles, per set	@ 65
Beef bungs, per piece	@ 17
Beef weasands	@ 8
Beef bladders, medium	@ 28
Beef bladders, small, per doz.	@ 35
Hog casings, free of salt	@ 70
Hog middles, per set	@ 10
Hog bungs, export	@ 15
Hog bungs, large mediums	@ 10
Hog bungs, prime	@ 7
Hog bungs, narrow	@ 5
Imported wide sheep casings	@ 70
Imported medium wide sheep casings	@ 60
Imported medium sheep casings	@ 40
Hog stomachs, per piece	@ 3 1/2

FERTILIZERS.

Dried blood, per unit	2.85 @ 2.90
Hoof meal, per unit	2.50 @ 2.55
Concentrated tankage	2.50 @ 2.55
Ground tankage, 12%	2.55 @ 2.60
Ground tankage, 11%	2.55 @ 2.60
Ground tankage, 10%	2.55 @ 2.60
Crushed tankage, 9 and 20%	@ 2.30 and 10c.
Ground tankage, 6 and 35%	19.00 @ 20.00
Ground raw bone, per ton	28.00 @ 28.50
Ground steam bone, per ton	19.50 @ 20.00
Unground tankage, per ton less than ground	@ 50c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @ 70 lbs., aver.	275.00 @ 300.00
Horns, black, per ton	30.00 @ 35.00
Horns, striped, per ton	40.00 @ 42.00
Horns, white, per ton	75.00 @ 80.00
Flat shin bones, 40 lbs. av., per ton	60.00 @ 62.50
Round shin bones, 38-40 lbs. av., per ton	65.00 @ 70.00
Round shin bones, 50-52 lbs. av., per ton	77.50 @ 80.00
Long thigh bones, 90-95 lbs., av., per ton	82.50 @ 95.00
Skulls, jaws and knuckles, per ton	27.50 @ 28.50

LARD.

Prime steam, cash	@ 8.87 1/2
Prime steam, loose	@ 8.52 1/2
Leaf	@ 9 1/4
Compound	7 1/2 @ 7 1/2
Neutral lard	10 1/2 @ 10 1/2

STEARINES.

Prime oleo	10 @ 10 1/2
Oleo No. 2	@ 10
Mutton	@ 10
Tallow	7 1/2 @ 7 1/2
Grease, yellow	6 @ 6 1/2
Grease, A white	6 1/2 @ 6 1/2

OILS.

Lard oil, extra, winter strained, tierces	60 @ 60
Extra lard oil	65 @ 68
Extra No. 1 lard oil	58 @ 59
No. 1 lard oil	53 @ 55
No. 2 lard oil	51 @ 52
Oleo oil, extra	11 1/4 @ 11 1/2
Oleo oil, No. 2	10 1/2 @ 10 1/2
Oleo stock	10 @ 11
Neatsfoot oil, pure, bbls.	70 @ 75
Acidless tallow oil, bbls.	60 @ 62
Corn oil, loose	5.37 1/2 @ 5.47 1/2
Horse oil	6 @ 6 1/2

TALLOW.

Edible	7 1/4 @ 7 1/4
Prime city	7 1/4 @ 7 1/2
No. 1 Country	6 1/2 @ 6 1/2
Packers' prime	6 1/2 @ 6 1/2
Packers' No. 1	6 1/2 @ 6 1/2
Packers' No. 2	5 1/2 @ 5 1/2
Renderers' No. 1	6 1/2 @ 6 1/2

GREASES.

White, choice	6 1/2 @ 7
White, "A"	6 1/2 @ 6 1/2
White, "B"	6 @ 6 1/2
Bone	5 1/2 @ 6 1/2
Crackling	6 @ 6 1/2
House	5 1/2 @ 5 1/2
Yellow	5 1/2 @ 5 1/2
Brown	5 @ 5 1/2
Glue stock	5 1/4 @ 5 1/2
Garbage grease	nom @ 4 1/2
Glycerine, C. P.	18 @ 21
Glycerine, dynamite	17 @ 18
Glycerine, crude soap	12 @ 12 1/2
Glycerine, candle	13 1/4 @ 14

COTTONSEED OILS.

P. S. Y., loose	37 1/2 @ 38
P. S. Y., soap grade	37 1/4 @ 37 1/2
Soap stock, bbls., concn., 62 @ 65% f. a.	2 1/2 @ 2 1/2
Soap stock, loose, reg., 50% f. a.	1.40 @ 1.50

COOPERAGE.

Ash pork barrels	85 @ 90
Oak pork barrels	1.00 @ 1.02 1/2
Lard tierces	1.32 1/2 @ 1.35

CURING MATERIALS.

Refined saltpetre	4 1/2 @ 5
Boric acid, crystal to powdered	7 @ 7 1/2
Borax	3 1/2 @ 4
Sugar—	
White, clarified	@ 6 1/2
Plantation, granulated	@ 6 1/2
Yellow, clarified	@ 6 1/2

Salt—

Ashton, in bags, 224 lbs.	\$2.25
English packing, in bags, 224 lbs.	1.45
Michigan, granulated, car lots, per ton	3.25
Michigan, medium, car lots, per ton	3.75
Casing salt, bbls., 280 lbs., 2x @ 3x	1.40

LIVE STOCK MARKETS

OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, So. Omaha, Oct. 17.

CHICAGO

(Special Letter to The National Provisioner from National Live Stock Commission Co.)

Union Stock Yards, Chicago, October 18.

Strength and activity characterized the trade Monday on the better grades of steers, while other kinds sold fully steady, and the fairly moderate supply of 27,976 cattle, including 6,000 Westerns, was cleaned up in good season. The bulk of the prime beefs sold from \$8.00@8.55, the latter being the "top" of the market. Prime yearlings sold at \$8.30, and most of the choice steers of all weights sold from \$7.50@8.00, with good to choice kinds from \$7.00@7.50; medium to good grades, \$6.50@7.00, and short-fed and "grassy" killers from \$5.40@6.35. Tuesday's run of 8,257 cattle were half Westerns, and as is usual on Tuesday the native end of the run consisted largely of butcher-stuff, stockers and feeders and common to medium "grassy" killers. The steer trade ruled fully steady as compared with Monday. Today (Wednesday) receipts are estimated at 22,000, including 7,000 Westerns, and the choice cattle are ruling strong and higher with other grades slow and about steady, although some sales look a little easier.

The market on she-stuff is very good for the time of the year. Bulk of the beef cows off grass are selling from \$3.75@4.25, with cutters from \$3.15@3.75; good canners, \$2.40@2.60. Under \$2.40 they drop down and sell from \$2.00@2.25, with "old Nellies" around 2c. Good to choice dressed beef cows, \$4.25@4.75; export cows and heifers, \$5.00@5.75; prime yearlings (steers and heifers mixed), \$6.50@7.75; medium to good grades, \$5.50@6.50; choice veal calves, around 9c.; stock heifers \$3.50@3.75; selected feeding heifers, \$3.90@4.15; selected, weighty, bologna bulls, \$3.70@3.90; good kinds, \$3.55@3.70; common, light bulls, around \$3.25; choice export and butcher bulls, \$4.75@5.35; fair to good kinds, \$4.00@4.75.

With receipts of hogs 30,000 on Monday and 26,000 today (Wednesday), market is ruling active and stronger. Range in prices has narrowed very much, the bulk of the fair to good lights, as well as fair to good mixed and medium and heavy packing grades selling largely at \$6.50@6.60; good to choice, light and heavy butchers at \$6.65@6.75; pigs weighing 40@90 lbs., at \$4.50@5c., with 110@130 lbs. weights at \$5.25@5.75, and 140 lb. weights going largely at \$6.25@6.35.

This week there is about the worst blockade ever experienced in the sheep-house. There is acres and acres of all kinds with no demand to equal supplies. We quote: Westerns.—Good to fat wethers, \$3.65@3.85; fat ewes, \$3.00@3.40; good to choice lambs, \$5.75@6.00; medium killing lambs, \$5.35@5.50; fat yearlings, \$4.10@4.35; feeding yearlings, \$4.00@4.25; feeding lambs, \$4.50@5.00; yearlings breeding ewes, \$4.25@4.50; feeding ewes, \$2.25@2.60. Natives.—Fat ewes, \$3.50@3.65; poor to medium ewes, \$3.00@3.25; cull ewes, \$2.00@2.50; good to choice lambs, \$5.40@5.75; poor to medium lambs, \$5.00@5.25; cull lambs, \$4.00@4.50; breeding ewes, \$3.50@4.25.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Oct. 17.

To verify the statement that last week's cattle market was a good one, in spite of the large supply of 90,000 head here, and that beef channels are well opened, the big supply of 52,000 cattle here in two days this week is selling steady to strong. All hands are buying freely, and the scaleward movement is a continuous performance after the opening hour. Prime steers sold at \$8.30 today, and good grass steers from Kansas reached \$7.25@7.35. These latter steers are mates of \$7.15 cattle last Tuesday. More of them were or-

dered by wire for tomorrow. Big strings of distant range cattle are included this week, several more trains of Old Mexico direct from their native heath being counted in. The Old Mexico steers sell around \$4.10 and the cows \$3.65. A train of Matador cows brought \$4.10 yesterday, and high-bred Panhandle yearlings and twos are selling at \$4.75@5.75. Quarantine cattle are coming freely this week, 200 loads in two days; market steady, but quality is lacking. The steers in the quarantine division sell at \$4@5; a large number of cows there around \$4 this week. Bulk of the native grass steers sell at \$5.50@6.50, and calves are holding the advance secured last week, tops at \$7.75.

Hogs have demonstrated their title to present prices by staying around \$6.50 for top hogs nearly two weeks. The market is steady to strong today on the good supply of 16,000 head, top \$6.52½, bulk \$6.10@6.50. Spread in prices is widening a little every day, common light hogs getting a worse cut than formerly. Pigs are not worth as much as a week ago, selling now at \$4.25@5.50.

Sheep and lambs are pouring out of the West in a regular torrent. The supply here in two days is 42,000 head; market strong yesterday, 10 lower today. Top killing lambs bring \$5.50.

Sales to local killers last week were as follows:

	Cattle.	Hogs.	Sheep.
Armour	8,994	11,988	8,487
Fowler	3,719	265	3,775
S. & S.	5,767	6,354	4,818
Swift	8,514	10,500	10,722
Cudahy	6,620	8,043	4,176
Morris & Co.	6,641	5,185	5,032
Butchers	174	704	81
Total	40,429	43,039	37,091

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., October 18.

Cattle receipts for the week so far total 30,240 head, Monday contributing 13,700 of these. Plenty of medium grade beef steers have been offered during the week, but only the good to prime kinds have been effected by any improvement in prices. No strictly choice steers have been received, but they would make the year's record price for this market if available. Today's market ruled fully steady on all grades of steers, with increased strength to the demand for the best. Medium steers show a slight decline for the three days, the abnormal proportion of this grade being largely responsible for this condition. The cow and heifer situation is about parallel with that of common and medium steers, Monday's and Tuesday's trade being characterized by unevenly lower prices, although prime yearling heifers would bring close to steady prices compared with the close of last week. Quarantine cattle receipts continue on the increase, 129 loads being received today, total for the three days 474 car loads, an increase of 199 loads over the corresponding period last week. Today's market ruled fully steady with a top of 5.40 on a string of 1,275 lb. grassers.

Receipts of hogs for the three days total 38,675 head, an increase of 21,000 over receipts for the corresponding period of last year. Today's price basis is practically the same as a week ago, and a spread of a dime covers the fluctuation of prices for this period. Medium, heavy and mixed hogs today were strong to 5c. higher than yesterday, top 6.75, bulk of the supply bringing \$6.45@6.65. Pigs weighing under 115 lbs. advanced 15c. to 25c. today, and many were sold on this basis.

The run of sheep and lambs this week has been moderate, approximately 10,000 being received in the past three days. Native lambs topped the week at 5.75, but they were far from the top sort. Prime lambs would bring around 6c. today. Market on good sheep and lambs remains about steady with last week's close, but common stuff is slow sale and barely steady.

Cattle receipts last week showed a considerable decrease, and there was a corresponding improvement in the demand from all sources, as well as a very material improvement in prices all along the line. This week there has been still further improvement, and both beef steers and cows are all of 25c. higher than they were at the low time ten days ago. Very few well-finished corn-fed beefs are coming, and sales above \$7.25 are rather scarce. The bulk of the corn-fed stock has been on feed from 60 to 120 days, and selling in competition with the Western rangers naturally brings very uneven figures ranging from \$5.25@6.75. Western grass beefs are still in vigorous request, the best of them selling from \$5.75@6.50. Most of the fair to good beef is selling around \$4.80@5.60. Choice grass heifers sell up around \$4.75@5.25, and canners and stock cows down around \$2.75@3.50. Most of the fair to good butcher and beef stock is selling at a range of \$3.75@4.50. There is a healthy and firm undertone to the trade, as smaller supplies are looked for from now on.

Hogs have shown very little change of late as buyers seem to be unable to force further concessions in the face of the very limited receipts. Today there were only 3,500 hogs here, and prices advanced about 5@10c. Tops brought \$6.45, as against \$6.45 on last Tuesday, and the bulk of the trading was at \$6.35@6.40; as against \$6.25@6.40 a week ago.

Receipts of sheep have been surprisingly liberal, and it begins to look as if last October's record-breaking supply would be exceeded this fall. Demand from both local packers and feeder buyers keep up well, however, and, despite the lower level of prices last week, the 167,000 head were readily disposed of, about 120,000 of them going to the feed yards. Prices went off 15@25c. on both fat stock and feeder grades, and although there has been some recovery this week values are still low enough to be attractive to both killers and feeder buyers. Fat lambs are quoted at \$5.15@5.85; yearlings, \$4.15@4.40; wethers, \$3.50@4, and ewes, \$2.90@3.40.

ST. JOSEPH

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., Oct. 17.

Receipts of cattle for the first two days this week total approximately 7,000 head, about the same as for the same period last week and a year ago. Western grassers have been very prominent in the runs, but general reports indicate that the movement from the range districts is drawing to a close, and a falling off in receipts from this source is expected shortly. Packers' buyers have evidently scented a prospective shortage of beef and have been clamorous for anything fit to send to the shambles. Corn-fed beefs of good quality have had the principal call, and above a \$6.50 level prices show advances of 10@15c. for the two-day session, making a 20@30c. appreciation in this class of cattle during the past ten days. A good but not prime grade of steers, weighing 1,379 lbs., sold today at \$8, and the same quality that made \$8.10 last week would readily command \$8.25, perhaps more, today. Western grass steers have advanced a good big dime, and the undertone of the trade is decidedly active and strong. Best of the Western beefs are selling at \$6.50@7, but these kinds are very scarce. Butcher classes occupy practically the same level as a week ago.

With 8,433 hogs on sale today, prices ruled steady to 5c. lower. The close was on a firm basis. Tops sold at \$6.50, with bulk of sales ranging from \$6.30@6.45. Pigs and lights under 150 lbs. sold in a spread of \$4@6.

Fat lambs have been carried 15@25c. lower this week by reason of excessive general marketings. Sheep are being offered sparingly, and prices do not show much change. Best fat lambs selling around \$5.75.

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, October 20.—Market steady. Western steam, \$9.20; Middle West, \$9.05@9.15; city steam, \$8.87½; refined Continent, \$9.75; South American, \$10.40; Brazil, kegs, \$11.40; compound, 7¼@7½c.

Marseilles Oils.

Marseilles, October 20.—Sesame oil, fabrique, 69 fr.; edible, 94 fr.; copra oil, fabrique, 102 fr.; edible, 120 fr.; peanut oil, fabrique, 69 fr.; edible, 92 fr.

Liverpool Produce Markets.

Liverpool, October 20.—(By Cable.)—Beef, extra India mess, 83s. 9d. Pork, prime mess, 91s. 3d.; shoulders, 37@46s.; hams, 56@58s. Bacon, Cumberland cut, 55s.; long clear, 60s.; bellies, 57s. Tallow, prime city, 34s.; choice, 35s. Turpentine, 36s. 6d. Rosin, common, 15s. 3d. Lard, spot prime Western, 46s. 6d. American refined in pails, 46s. 6d.; 2 28-lb. blocks, 45s. Lard, Hamburg, 45 marks. Cheese, Canadian finest white, new, 68s. Tallow, Australian (London), 31s. @37s. 9d.

FRIDAY'S CLOSINGS IN NEW YORK.

Provisions.

Hog markets were depressed early, owing to liberal receipts, but the demand on the decline was very fair.

Tallow.

Interest was not great, but the undertone of steadiness continued. Prime city was quoted at 6½@6¾c.

Oleo and Lard Stearine.

Compounders report a slight improvement in business, due to the better tone to pure lard, and demand for stearine is a little larger. Market quoted at 10¼c.

Cottonseed Oil.

About 2,000 October tenders were issued, but were readily stopped. Higher lard and cotton markets were also effective in the higher level early.

Market closed firm, October advancing sharply on "short" covering, supposedly for foreign account. Sales, 12,000 bbls. Spot oil, \$5.80@6. Crude, \$4.33@4.47. Closing quotations on futures: October, \$6.16@6.19; November, \$5.66@5.71; December, \$5.62@5.63; January, \$5.63@5.65; February, \$5.66@5.70; March, \$5.71@5.74; April, \$5.70@5.80; May, \$5.77@5.82; good off oil, \$5.70@6.17; off oil, \$5.50@6.17; winter oil, 6c. bid; summer white, 6c. bid.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, October 20.—Hog market slow, 5@10c. lower than Thursday; quality fair; bulk of prices, \$6.30@6.60; mixed and butchers', \$6@6.65; heavy, \$6@6.65; Yorkers, \$6.50@6.60; pigs, \$3.75@6; cattle market weak; beefs, \$4.75@8.75; cows and heifers, \$2@6.15; Texas steers, \$4.10@6.10; stockers and feeders, \$3.25@5.80; Westerns, \$4.25@7.25. Sheep market strong to 10c. higher; native, \$2.25@3.75; Westerns, \$2.40@3.85; yearlings, \$3.60@4.25; lambs, \$3.75@6.

Kansas City, October 20.—Hogs slow, 5@10c. lower, at \$5.40@6.50.

St. Louis, October 20.—Hogs 5c. lower, at \$6.45@6.75.

Cudahy, Wis.—October 20.—Hogs 10c. lower, at \$5.40@6.65.

St. Paul, October 20.—Hogs 10c. lower, at \$6.10@6.35.

Cleveland, October 20.—Hogs 10c. lower, at \$6.70@6.75.

Louisville, October 20.—Hogs 5@25c. lower, at \$6.05@6.65.

South Omaha, October 20.—Hogs 5@10c. lower, at \$6.15@6.40.

St. Joseph, October 20.—Hogs slow to 5c. lower, at \$4@6.55.

East Buffalo, October 20.—Market opened with 6,400 hogs on sale; market lower, at \$6.85@6.90.

Sioux City, October 20.—Hogs steady, at \$6.25@6.50.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending October 14, 1911:

CATTLE.

Chicago	34,354
Kansas City	40,429
Omaha	15,346
St. Joseph	14,510
Cudahy	586
Sioux City	4,679
South St. Paul	6,239
Indianapolis	5,017
New York and Jersey City	12,895
Fort Worth	16,729
Philadelphia	4,137
Pittsburgh	3,909

HOGS.

Chicago	90,256
Kansas City	51,039
Omaha	23,472
St. Joseph	28,038
Cudahy	5,729
Sioux City	12,988
Ottumwa	7,772
Cedar Rapids	7,636
South St. Paul	11,459
Indianapolis	27,217
New York and Jersey City	40,907
Fort Worth	7,724
Philadelphia	4,484
Pittsburgh	25,627

SHEEP.

Chicago	183,224
Kansas City	37,091
Omaha	50,897
St. Joseph	25,735
Cudahy	805
Sioux City	4,801
South St. Paul	5,480
Indianapolis	1,915
New York and Jersey City	53,321
Fort Worth	5,231
Philadelphia	15,820
Pittsburgh	12,661

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO OCTOBER 16, 1911.

	Beeves.	Calves.	Sheep and lambs.	Hogs.
New York	3,144	3,947	8,122	17,205
Jersey City	3,508	2,008	26,280	18,400
Central Union	3,757	915	18,669	452
Lehigh Valley	3,315	275	244	—
Scattering	—	131	65	4,850
Totals	13,724	7,276	53,401	40,907
Totals last week	10,037	5,523	41,920	31,875

WEEKLY EXPORTS.

	Live cattle.	Live sheep.	Qrs. of beef.
J. Shamburg & Son, Minnehaha	385	—	—
Sulzberger & Sons, Minnehaha	424	—	—
Swift Beef Co., Minnehaha	—	—	315
Swift Beef Co., Oceanic	—	—	325
Morris Beef Co., Cedric	—	—	232
Miscellaneous, Bermudian	20	80	—
Total exports	829	80	1,098
Total exports last week	1,305	—	1,605

RECEIPTS AT CENTERS

SATURDAY, OCTOBER 14, 1911.

	Cattle.	Hogs.	Sheep.
Chicago	300	12,278	2,000
Kansas City	2,000	2,855	1,000
Omaha	2,500	1,831	300
St. Louis	1,000	6,000	300
St. Joseph	2,000	500	—
Sioux City	2,200	100	500
St. Paul	1,300	3,500	36,000
Oklahoma City	100	250	—
Fort Worth	800	1,500	—
Milwaukee	—	3,598	—
Peoria	—	500	—
Indianapolis	750	5,000	—
Pittsburgh	—	4,000	1,500
Cincinnati	—	2,817	—
Cleveland	60	1,200	1,000
Buffalo	100	6,400	11,000
New York	2,890	2,795	3,331

MONDAY, OCTOBER 16, 1911.

Chicago	27,000	30,033	31,000
Kansas City	30,000	6,922	25,000
Omaha	3,500	3,274	46,000
St. Louis	13,704	9,145	4,027
St. Joseph	3,500	3,500	3,200
Sioux City	3,200	5,500	1,500
St. Paul	1,800	8,000	3,000
Oklahoma City	1,100	1,500	—
Fort Worth	800	2,800	600
Milwaukee	—	705	—
Peoria	—	600	—
Indianapolis	850	3,000	—
Pittsburgh	4,000	10,000	10,000
Cincinnati	—	4,643	—
Cleveland	400	4,000	3,000
Buffalo	5,200	20,000	29,000
New York	4,264	15,426	2,376

TUESDAY, OCTOBER 17, 1911.

Chicago	8,000	25,632	42,000
Kansas City	24,000	16,771	22,000
Omaha	4,500	3,848	42,000
St. Louis	7,132	18,583	4,120
St. Joseph	7,000	2,500	4,000
Sioux City	2,000	700	200
Fort Worth	1,200	2,700	300
Milwaukee	—	1,091	—
Peoria	—	600	—
Indianapolis	1,750	9,000	—
Pittsburgh	—	2,200	150
Cincinnati	—	3,129	—
Cleveland	60	2,500	2,000
Buffalo	400	5,800	13,000
New York	1,193	3,797	4,826

WEDNESDAY, OCTOBER 18, 1911.

Chicago	20,000	30,730	65,000
Kansas City	17,000	14,723	9,000
Omaha	6,000	5,609	49,000
St. Louis	8,515	14,900	3,501
St. Joseph	5,000	2,000	300
Sioux City	3,500	1,200	600
St. Paul	3,400	1,800	6,500
Fort Worth	1,500	3,000	1,000
Milwaukee	—	1,200	—
Peoria	—	8,000	—
Indianapolis	—	5,000	—
Pittsburgh	836	4,808	823
Cincinnati	—	2,500	4,400
Buffalo	250	5,668	8,114
New York	2,301	—	—

THURSDAY, OCTOBER 19, 1911.

Chicago	22,000	5,500	35,000
Kansas City	10,000	7,000	8,000
Omaha	5,000	3,500	22,000
St. Louis	5,913	11,217	3,489
St. Joseph	5,000	3,500	2,400
Sioux City	2,500	800	400
St. Paul	2,800	2,300	3,500
Fort Worth	1,600	2,000	1,000
Milwaukee	4,816	—	—
Peoria	900	—	—
Indianapolis	9,000	—	—
Pittsburgh	4,000	—	—
Cincinnati	907	4,565	1,173
Buffalo	100	3,200	3,800
New York	2,120	3,194	3,772

FRIDAY, OCTOBER 20, 1911.

Chicago	3,000	22,000	10,000
Kansas City	2,000	6,000	3,000
Omaha	2,000	5,000	13,000
St. Louis	2,500	10,000	3,000
St. Joseph	400	3,000	3,000
Sioux City	400	2,500	800
Fort Worth	1,500	1,000	500
St. Paul	200	2,900	7,200

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO OCTOBER 16, 1911.

Exports from:	Live cattle.	Live sheep.	Qrs. of beef.
New York	829	80	1,098
Boston	1,477	—	—
Baltimore	340	—	—
Philadelphia	284	—	—
Montreal	1,327	—	—
Exports to:			
London	2,400	—	872
Liverpool	1,282	—	226
Manchester	271	—	—
Antwerp	284	—	—
Bermuda and West Indies	20	80	—
Totals to all ports	4,257	80	1,098
Totals to all ports last week	4,439	—	1,605

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Retail Section

PRACTICAL TALKS WITH SHOP BUTCHERS

Should a Shop Proprietor Sell Meat to His Employees?

Should a butcher shop proprietor sell meat to his employees?

This question may not seem important to many retailers, and perhaps it sounds foolish to an outsider, but it is safe to say that the majority of shop owners will recognize it as a very important item in the problem of properly conducting a shop.

There have appeared to be so many reasons advanced why the boss butcher should and should not sell meat to his employees, and the question is of so much importance in large cities—like New York, for instance—that The National Provisioner determined to ask the opinions of a number of leading butchers. With this end in view, personal letters were sent to over 400 proprietors of prime beef and coarse meat shops in New York City, shops which cater to out-of-town trade, and also hotel and restaurant supplies, men who have stands in the different markets, etc.

It is surprising to note that, out of the many replies received, from the largest and best-known retailers in New York, if not in this country, but two were in favor of selling meat to employees. Every other butcher was most emphatic in saying that he would not sell meat to his help. Some of their reasons for not doing so were not always mentioned, as some of them did not care to be quoted. Others did not hesitate to give their reasons.

Opinions of Successful Meat Men.

The first reply is from a well-known man who runs a chain of stores. He says: "No employee is to have meat in any of my stores, whether charged or for cash. Not because I distrust my help, but why should I carry extra unnecessary accounts and give my bookkeepers and cashiers extra work. Besides, a man naturally takes the best cuts of meat for himself, and expects to be charged at the price of poorer cuts, and also looks for a reduction from that price. For these reasons I deem it inadvisable to sell to my employees."

One of the largest hotel, restaurant and steamship supply companies in this country simply says: "It has been a rule in our business for many years not to sell any of the commodities we are trafficking in to any of our employees."

Another well-known firm simply says: "None of our employees are allowed to purchase meat from us."

The proprietor of one of the oldest and best-known prime beef shops in one of New York's finest localities says: "I do not sell to my employees, and consider it a poor policy."

Another reply says: "When I hire my help it is understood at the beginning that their meats are to be bought elsewhere, as it means unnecessary work and trouble in making out bills and deducting from the

men's wages on Saturday nights. Besides, I have had several dishonest men, so I was forced to make a rule that no package be taken out without my inspection. Therefore, as every journeyman is not dishonest, the innocent must suffer with the guilty since I learned my first lesson."

Another big prime beef man in New York City says: "Some years ago we were asked by our employees to let them buy their meats Saturday nights, so they might enjoy a reasonable and good Sunday dinner. I gave them this privilege, and charged them the wholesale price for whatever they took. After a while I found that the good feeling that had formerly prevailed among my men was becoming strained. On investigation I found that one was accusing the other of receiving more profitable cuts than himself. To obviate the bitter feeling we were compelled for peace's sake to discontinue the custom."

A New York business man who has very large interests on the West Side says: "We discontinued the sale of meats to our employees two years ago, as we believe it to be a bad practice."

One of the oldest established and best known prime beef shop owners in New York City says: "Your inquiry interests me very much. This matter should be of interest to every employer. I feel that a good salesman, whose intentions are honest, should be only too willing and satisfied to receive a salary equal to his earning capacity. Many times I or any other employer may feel that we are being taken advantage of, and with a dishonest employee we are certainly better off without his patronage. But if you allow the privilege to one, you soon drift into the habit of letting other employees do likewise. I ask you to kindly let me know what progress you make in this direction."

The following is from a West Side man doing a big business: "I beg to say that the plan of not selling meat to employees is one that should be adopted by all boss butchers. I have tried it and find that I save a lot of time and trouble for myself and bookkeeper. If others had my experience they would have found that the men would trim most all the fat and bone off before giving in their charge, but they make sure to take about a pound of suet and more bones than they can possibly use."

These quotations will give a very fair idea of the feelings of a number of boss butchers who are interested in this subject, and it can readily be seen that, even where a man does not distrust his help, something or other usually arises to cause dissatisfaction, and if a boss butcher has all confidence in his men and is finally forced to discontinue the practice of letting them buy their meat, it is invariably their own fault.

(To be continued.)

LOCAL AND PERSONAL.

Gene Wolf has purchased the Kensington Meat Market at Kensington, Kan., from Carle Kerenke.

Cole & Anderson have opened a new meat market in the Sample Building at Downs, Kan.

Butler & James have succeeded O. P. Butler in the ownership of the City Meat Market at Chanute, Kan.

J. L. Stone has bought back the butcher shop at Hamilton, Kan., which he recently sold to Mr. Houmer.

The Penolosa Meat Market at Penolosa, Kan., has been purchased from Shankle & Roush by Dean & Pricer.

Roy Walsh is moving his meat market into a new building which he recently purchased at Lyons, Kan.

John C. Lewis has disposed of his meat business at Crystal, Mich., to Roy Lute.

Richard Hamlin has opened a new butcher shop on North Bridge street, Grand Ledge, Mich.

Frank Bender has succeeded to the meat business of Bender & Greenman at East Jordan, Mich.

William Parrish has purchased the meat business of Larson & Parrish at Cadillac, Mich.

Frank Yeigh has just established himself in the meat business at Unadilla, Neb.

P. Christen has purchased the meat business of Frank Taylor at Anselmo, Neb.

A. Mellen has purchased a half interest in the Main Street Meat Market at Albion, Neb.

The Campbell Provision Company has opened a meat market and grocery store at 4163 Minnehaha avenue, Minneapolis, Minn.

Chase's Market at Des Moines, Ia., has just added a stock of groceries.

The butcher shop of J. W. Danford at Taber, N. C., has been destroyed by fire.

Mrs. A. Janssen has succeeded to the meat and grocery business of Janssen & Murry, at 1100 Mateo street, Los Angeles, Cal.

James Laplante, of West Sound, has purchased the butcher shop of Nichols Bros. at Friday Harbor, Wash.

M. E. Kidder has disposed of his meat market at Hatten, Wash., to J. D. Adams.

Haaser & Nance are erecting a new meat market and cold storage building at Garfield, Wash.

E. J. Croat has closed his meat market at Oxford, Neb.

E. Collins has just engaged in the meat business at Merriam, Neb.

The meat market of S. Christ at Lessport, Pa., has been destroyed by fire.

Fire has damaged the New England Meat Market at Minneapolis, Minn.

J. Elliott has sold his meat market at Clarinda, Ia.

C. W. Funk has started a new meat market at Big Plain, O.

T. Watson is erecting a brick addition to his meat market at Minneapolis, Minn.

J. McMillan & Son contemplate engaging in the meat business at Industry, Ill.

D. H. Benton has purchased the meat market of M. Schneider at Rockville, Conn.

A proposition is being agitated in Columbia City, O., to establish a co-operative butcher shop.

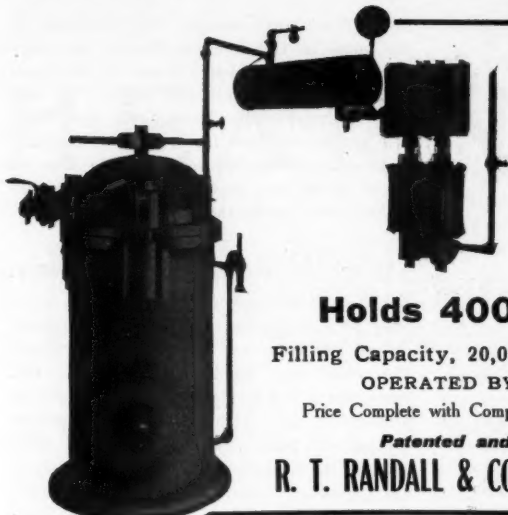
F. A. Bedore has opened a new meat market at Plattsburg, N. Y.

H. Clifford has engaged in the meat business at Bristol, Vt.

O. A. Skeels has opened a temporary meat market at Swanton, Vt.

E. Frenier has purchased the meat business of Holmes & Ingalls at Hadley, Mass.

C. M. Carney has opened a new meat market at Ullin, Ill.



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Starr's meat market at Hornell, N. Y., has been damaged by fire.

Hotchkiss & Allen have sold their meat business at Cheshire, Conn., to L. C. Munger.

A. Blynure has opened a meat market at Mt. Woll, Pa.

B. C. Blanchard is erecting a meat market at Whitman, Mass.

E. Sylvester will open a meat market at Farley, Mass.

J. V. Koza has opened a meat market at Iowa City, Ia.

Healey, Roy & Boyd will open a meat, fish and produce market at North Adams, Mass.

J. Sherlock has purchased the meat market of Brank Bowman at DeKalb, Ill.

A. O. Dickinson has opened a meat market at North Chelmsford, Mass.

N. M. Green has added a meat market to his grocery store at Urbana, Ill.

P. Hanshaw has engaged in the meat business at Freeville, N. Y.

J. H. Cross has engaged in the meat business at Wilkes-Barre, Pa.

F. H. Forcey will open a meat market at Williamsport, Pa.

The Booth Meat Company, New Haven, Conn., has been adjudged a bankrupt. Herbert Barnes, of New Haven, has been appointed receiver.

Wm. Asmus, a butcher at 326 Audubon avenue, New York, N. Y., has filed a petition in bankruptcy, with liabilities of \$3,658 and no assets.

MORE ABOUT THE MIDDLEMEN.

One day last week, Col. Theodore Roosevelt addressed, at the United Charities building in this city, a number of Pennsylvania farmers who were attending a conference with the instigators of a scheme by which it is designed to sell farm products directly to consumers or to retailers, through a co-operative organization. Among other things Col. Roosevelt said:

"The farmer ought to get the benefit of the present high cost of the things he produces. We ought also to help the consumer by eliminating the middlemen. Some middlemen are needed, of course, to get the farmers' product to the market. But I am opposed to the middleman who merely stands in the way."

Can Col. Roosevelt point to any middlemen who, in the distribution of farm products, "merely stand in the way?" We wonder how the Colonel supposes that any man can engage in a business to exact toll from the value of the products handled without performing any necessary service? He admits that some middlemen are necessary; how can those who "stand in the way" compete

with those who are necessary? Successful competition among independent distributors of foods depends upon economy of the service. No unnecessary agency can exist in this competition.

It makes us tired to hear the middlemen who distribute farm products held up as idle and useless leeches, preying upon the "hard-working farmer" and the "poor consumer." Did Col. Roosevelt ever witness the details of this distribution? Did he ever witness the daily and nightly grind of those thousands of men on New York's docks and at rail road terminals whose labors begin at eleven or twelve o'clock at night and often end ten to fourteen hours later, directing the movement to consumptive channels of hundreds of thousands of packages of farm products of every conceivable kind and quality?

Does he realize that while he sleeps and dreams of glories past and future, other thousands are concerning themselves with the selection of food suitable to his needs, from the stores of food suitable and unsuitable? Does he appreciate the fact that his steward, with other family suppliers, cannot select produce for final consumption from the mass of original packages arriving at dock and pier, or even from the stores of jobbing trade where these goods are classified and directed in quantity to retail stores? Where, in heaven's name is this middleman who "merely stands in the way?"

Perhaps some day the food products of the farms may be so graded and packed and so carefully transported as to permit a unification of the wholesale and jobbing trades which are now separately essential in all large centers of population. They are already being unified in respect to the handling of such goods as are of sufficiently uniform and reliable quality. Under the natural forces of trade this revolution will proceed as fast as the conditions of production, assembling and packing will permit. It cannot be forced in advance of these conditions.—New York Produce Review.

NOT JUST AT PRESENT.

The prison turnkey found the two cellmates deeply engrossed. One pored over the market reports of a newspaper and figured on the margin with a pencil. His cellmate sat expectant.

"Bill," said the mathematician at last, "you could make thirty-four dollars a night stealin' hogs 'in Iowa."—Success.

A BIG PACKER SAID—

"Everybody from the President of the Packers to the smallest butcher ought to have a copy of 'The Retail Butcher.'"

This is the only book ever written especially for the man who slaughters or sells meat.

"The Retail Butcher" contains information worth hundreds of dollars to every butcher. It discusses subjects that you **must** know all about in order to get the profit out of meat.

Send \$2 for a cloth-bound copy of this great book. I'll refund your money if it isn't the greatest book you ever saw.

Don't wait; that's the trouble now; you've waited too long. Write right now!

R. S. MATTHEWS, Publisher
Box 936 MEMPHIS, TENN.

WHY NOT LET A ROYAL MAKE MONEY FOR YOU?

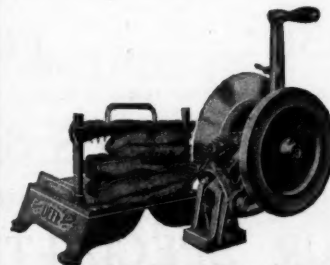
Just the way it is doing for the writer of the letter below and thousands of others.

The A. J. Deer Company, Hornell, N. Y.
Gentlemen: You can say for me, and as loudly as you wish, that if there is one practical equipment that every retail meat dealer needs, next after the blocks he chops his meats on, it is a ROYAL. I care not whether he does \$10, or \$1,000, a day's business.
With best wishes, I am, yours respectfully,
(Signed) F. L. COUGHLIN.

Milwaukee, Wisc.



Royal Electric Meat Chopper



The "Deer" Meat Slicer

Here's what the ROYAL SYSTEM includes: The machines shown, the best made, in a large variety of sizes. Expert advice in curing meats, making Ham and Veal Loaf, Sausage, Bologna, etc., as well as our co-operation in an aggressive adv. campaign. If you are in business for profits our complete catalog will interest you. Write for it NOW.

THE A. J. DEER CO.

274 WEST ST.

HORNELL, N. Y.

New York Section

F. W. Pratt, of the S. & S. Company's branch house department in New York City, is ill with typhoid fever.

Swift & Company's sales of fresh beef in New York City for the week ending October 14, 1911, averaged 8.84 cents per pound.

William Asmus, butcher, of No. 326 Audubon avenue, the Bronx, has filed a petition in bankruptcy, with liabilities \$3,658 and no assets.

An involuntary petition in bankruptcy has been filed against Henry Weitzel, a retail butcher of No. 409 Knickerbocker avenue, Brooklyn.

A. H. Atwood, manufacturer of meat specialties at Boston, and a well-known figure in the New England trade, was in New York this week.

W. E. Byles & Co., Ltd., export brokers, have taken temporary offices at Nos. 90-96 Wall street during repairs to their offices on Water street damaged by fire last week.

Charles Barry, head of the beef department of the National Packing Company in Chicago, and formerly the company's general representative here, was in New York this week.

Morris Schlichter, for many years the successful manager of the Morris house in West Harlem, is now looking after the company's business at its big branch in Brook avenue, the Bronx.

Manager Sol. Praeger of Morris & Company's West Harlem market branch has the sympathy of the trade in the loss of his wife, whose death took place on Tuesday after a long illness.

Vice-President John Conron, of the Conron Brothers Company, and J. L. Van Neste and Hugh F. Weston, two of the company's staff, have incorporated the Northern Iowa Butter & Egg Company, with a capital stock of \$25,000.

J. Kalman, the retail butcher of Third avenue and 84th street, has gone to Chicago to take in the brewers' international convention. Mr. Kalman is interested in that industry through ownership of a bottling business as a side line.

Schedules in bankruptcy of Charles W. Young, Jr., poultry and meat dealer of Brooklyn, filed this week, show liabilities \$12,092 and assets \$6,298. All of his creditors' claims are unsecured, and the amounts range from \$7 to \$3,500.

The butchers of Mount Vernon are making a fight against Judge Appell of that city, who is a candidate at the coming election, on the ground of his ruling in the case of a meat dealer of that city which resulted in the unjust imprisonment of the latter.

Louis Boll, for many years manager of the meat business of George Hotchkiss in Tenth avenue, died suddenly on Saturday.

of heart trouble, while a spectator at the world's championship ball game at the Polo Grounds. His funeral on Tuesday was very largely attended by members of the trade.

D. Steigerwald, the enterprising Third avenue butcher, is never content with his shop facilities. He has again made extensive improvements in his shop on Third avenue near 88th street, by removing his ice-boxes to the basement and devoting the space thus gained to enlarged shop facilities to take care of his big trade.

Joseph D. Schultz, butcher, of Ridgebury, N. Y., was sentenced by Judge Hough in the United States Circuit Court to six months on Blackwell's Island and to pay a fine of \$250 for shipping the carcasses of five "bob veal" calves to this city. The shipment was seized by the health authorities and was condemned and destroyed.

Jersey City policemen have been looking for Ruth Lawrence, seventeen years old, who disappeared on Tuesday with \$384 she should have deposited in a bank for her employer, Henry Scola, a chain store butcher, at No. 176 Monticello avenue. Her home is with her father, Robert Lawrence, at No. 35 Harmon street. The police have learned she had an admirer, but they quarrelled, and he was found at his home.

Albert E. Geissler, a health inspector of Kearney, N. J., who it was said informed Schwartz Brothers of that town that government food inspectors would visit their slaughterhouse, was dismissed by the board of health for dereliction of duty in not reporting that the Schwartzes were slaughtering. Geissler insisted he thought the concern was making leather in the building in which horse meat was being corned.

The Department of Health of the City of New York reports the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending October 14, 1911, as follows: Meat.—Manhattan, 7,611 lbs.; Brooklyn, 8,211 lbs.; Queens, 25 lbs.; total, 15,847 lbs. Fish.—Manhattan, 6,732 lbs.; Queens, 75 lbs.; total, 6,807 lbs. Poultry and game.—Manhattan, 3,049 lbs.; Bronx, 15 lbs.; total, 3,064 lbs.

Albert Kloeblen, the well-known wholesale meat dealer of No. 18 Thompson avenue,

West Washington Market, died suddenly at his home in Hoboken on Tuesday of heart trouble. Mr. Kloeblen was one of the landmarks of the commission trade. He had been in business in Washington and West Washington markets for more than 30 years, and was universally popular. He was 62 years of age, and leaves a son who was engaged with him in the business.

ARMOUR OPENS AT NEW BRUNSWICK.

The new branch house of Armour & Company at New Brunswick, N. J., was formally opened for trade on Monday of this week. The plant was handsomely decorated and there was a fine display of all the company's products. More than 9,000 people passed through the plant during the day, and manager D. A. Sullivan and his staff were kept busy shaking hands. Among those present from New York were J. A. Raulerson, manager of country houses, W. H. Lehr, J. A. Kerr of the provision department, F. O. Lehman of the canned meat department, G. H. Rosenfelt of the soap department, A. M. Brown of the produce department, and A. T. Lowry of the beef shipping department at Chicago.

The plant is a two-story and basement brick structure 97 by 62 feet in size, with a power house and stable attached. In the basement are the dry salt meat room, sweet pickle meat cooler, concrete soaking vats, steam ham boiler, double smoke houses, each 9 by 9 ft., an elevator, 6 by 8 ft., and the toilets.

On the first floor there is cooler capacity for 120 cattle, the beef cooler being 53 by 37 ft. in size. The butter and egg cooler is 12 by 21 ft., and the provision room is 35 by 21 ft. The general office, 18 by 13 ft., is located here, also the manager's office and the shipping clerk's office. There is also a large roomy salesroom.

The second floor has the government inspectors' office, 12 by 13 ft., the toilets, stationery room, supply room, canned meat department, extract department, and general storage, and the rest of the space is used as a pipe deck.

The power house is 39 by 23 ft. in size, and the refrigeration is provided by a machine of 25 tons. The stable is 40 by 44 ft. in size.

TO SELL POULTRY BY AUCTION.

A plan to put poultry and egg receivers, jobbers and retailers out of business is announced this week by Herbert A. Emerson, president of the United States Packing Company of Chicago, who has filed articles of

FISH!

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You will save money in buying your Fish **DIRECT** from the Wholesaler

B. F. PHILLIPS & CO.

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BOSTON, MASS.

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OUR SPECIALTY

Rockport Steak Cod Shore Haddock

HEARN

West Fourteenth St., New York.

NO MEATS BUT EVERYTHING GROCERIES LIQUORS IN LIQUORS DRY GOODS.

incorporation for the International Auction Company, which he says will, by selling at public auction butter, eggs and poultry, reduce the price to the consumer by decreasing the alleged large profits now going to receivers, jobbers and wholesale and retail merchants.

Mr. Emerson is quoted as saying that the saving to the consumers of New York City under the new system would be at least \$13,000,000 a year. The International Auction Company has arranged to lease one of the large piers in the city and the public sale of the produce will take place every day, the rule of the company being that the pier must be cleared by night, so that the price of the product will be regulated, Mr. Emerson says, not by what any lot of shippers desire, but by the amount of the commodity on the pier when the auction opens.

In the poultry and produce trades the practicability of the plans of the new company were regarded with considerable skepticism.

OUT AMONG THE TRADE.

Alexander Lesser, the well-known dealer in fat, bones, suet and calfskins, whose advertisement appears on another page of The National Provisioner, has made an unusual record in this difficult business in the short space of five years. Mr. Lesser was with his brother, the well-known Fred Lesser, for a number of years, and after gaining a complete knowledge of the business he started out for himself five years ago with one wagon. He gave his personal attention to his business by going out on the wagon himself and looking after his customers' interests. Today he is running three teams and trucks, and is still on the wagon four days a week. He treats his customers right, as they do him, with the result that the best of feeling exists between them, which is as it should be in a business where so many difficulties are constantly arising. That perhaps is why Mr. Lesser has succeeded so well; he has gained the confidence of the trade.

A. Fox, of Washington Market, has opened a branch store at No. 530 Westchester avenue in the Bronx Refrigerating Company's

building, in order to meet the demand of his Harlem and Westchester customers for a more convenient place for them to trade with him. Edward Fox, his son, is manager. A. I. Schweitzer is credit man and Aaron Balzer salesman.

NEW YORK TRADE RECORD

BUTCHER, FISH AND OYSTER FIXTURES.

MANHATTAN MORTGAGES.

(R) means Renewal Mortgage.

Di Corto, S., 312 106th st.; F. Lesser. \$130.
Durnberger, Geo. W., 1169 2nd ave.; F. Lesser. \$190.
Florio, F., 1250 Stebbins ave.; B. Florio. \$800.
Klieger, N., & H. Lerner, 307 E. 102nd st.; J. Levy & Co. \$75.
Lucurto, G., & A. Petix, 31 Bedford st.; Van Iderstine Co. (R) \$250.
Leokowitz, Albert, 918 Intervale ave.; Harry and W. Katzenstein. \$300.
Vinsi, D. & M., 247 Bleecker st.; Van Iderstine Co. \$135.

MANHATTAN BILLS OF SALE.

Beldner, Samuel, & B. Fleischman, 14 1st ave.; I. Satmory & Yetta. \$525.
Ricciardi, Pietro, 446 W. 19th st.; S. Guarino. \$100.
Vojkovic, M., 1431 1st ave.; Sigmund Weisterles. \$1,000.
Wolf, Jac., 2790 8th ave.; Edw. Finn. \$150.

BROOKLYN MORTGAGES.

Abramowitz, Louis, 155 Lorimer st.; Van Iderstine Co. \$50.
Burgmeier, Arthur, 106 West st.; Van Iderstine Co. \$110.
Dworkin, Sam, 620 Stone ave.; Julius Levy. \$50.
Fine, Morris, 1092 Manhattan ave.; Jos. Rosenberg. \$250.
Kahn, Louis, 21 Hicks st.; Van Iderstine Co. \$100.
Metzger, David, 158 Greene st.; Van Iderstine Co. \$187.
Senica, Jos., 1733 Atlantic ave.; Gustave Selner. \$40.
Schultz, Albert, 194 Bedford ave.; Jacob Selner. \$50.
Wood, Anna M., 6817 3rd ave.; Cunningham Bros. \$745.

Zeligman, David, 50 Boerum st.; Julius Levy. \$37.

BROOKLYN BILLS OF SALE.

Loeschert, Chas., 259 Evergreen ave.; Rudolph Posner. \$700.
Young, Jos., 53 Buffalo ave.; Wm. Ellinger. Nom.

GROCERS, DELICATESSEN, HOTEL AND RESTAURANT FIXTURES.

MANHATTAN MORTGAGES.

Cohen, Arnold, 506 W. 126th st.; B. Levine. \$200.
Ferring, Michael, 707 Columbus ave.; Frank C. Kramer. \$3,900.
Fleischman, Abr., & Morris Koslow, 144 E. 59th st.; Phil. Wechsler. \$300.
Fanelles, Fanes, 462 8th ave.; Nath. Radus. \$73.
Gluckstern, Simon, 134 Rivington st.; J. Renner. \$525.
Horowitz, M., 484 Grand st.; D. L. Schwartz. \$200.
Kriegler, David, 73 Chrystie st.; Max Hoffman. \$200.
Kandel, Moritz, 1398 2nd ave.; Emil Ornstein. (R) \$150.
Mark, Harry, 266 Stanton st.; Sam Karton. \$100.
Missailides, M., & Geo. Nicolaou, 649 6th ave. \$200.
Surridge, Gertrude, 2784 Webster ave.; Geo. Cohn. \$800.
Stern, Max, 823 10th ave.; Helen Florsheim. \$1,500.

MANHATTAN BILLS OF SALE.

Belmore Lunch Room Co. (Inc.), 433 4th ave.; M. Joelson. \$5,100.
Goldstein, Louis, 349 Cherry st.; B. Wolk. \$275.
Siefer, D., 27 E. 110th st.; Sol Davis. \$775.

BROOKLYN MORTGAGES.

Glick, Benj., 344 Bradford ave.; M. Zimmerman Co. \$100.
Bernstein, Abr., 144 Livingston st.; Philip Wechsler. \$300.

BROOKLYN BILLS OF SALE.

Basileo, Paolino, 473 Humboldt st.; Felice Basileo and wife. V. C. and \$100.
Cohen, Samuel, 529½ Bushwick ave.; Ida Cohen. Nom.
Samuels, Philip, 44 Main st.; Nathan Weinstein & Co. \$2,050.

A. C. WICKE MFG. CO.
BUTCHERS' FIXTURES, ICE HOUSES
AND COMPLETE MARKET EQUIPMENTS
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PATERSON PARCHMENT PAPER CO.
PASSAIC, NEW JERSEY

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers	\$6.20@3.75
Poor to fair native steers	4.25@6.10
Oxen and stags	2.75@5.75
Bulls and dry cows	1.50@5.00
Good to choice native steers one year ago.	5.05@7.75

LIVE CALVES.

Live veal calves, common to prime, per 100 lbs.	5.00@ 9.50
Live veal calves, culls, per 100 lbs.	4.00@ 4.50
Live calves, grassers and buttermilks.	@ 3.25
Live calves, Southern and Western	4.50@ 5.50

LIVE SHEEP AND LAMBS.

Live lambs, common to choice	5.00@ 6.00
Live lambs, culls, per 100 lbs.	@ 4.00
Live sheep, common to fair, per 100 lbs.	2.00@ 3.00
Live sheep, culls, per 100 lbs.	@ 1.50

LIVE HOGS.

Hogs, heavy	@ 6.90
Hogs, medium	7.05@ 7.10
Hogs, 140 lbs.	@ 7.15
Pigs	@ 7.20
Rough	5.90@ 6.20

DRESSED BEEF.

CITY DRESSED.

Choice native heavy	11 1/4 @ 12
Choice native light	11 @ 11 1/4
Common to fair native	9 1/2 @ 10 1/2

WESTERN DRESSED BEEF.

Choice native heavy	11 1/2 @ 12
Choice native light	11 @ 11 1/4
Native, common to fair	@ 10 1/2
Choice Western, heavy	9 1/2 @ 10 1/2
Choice Western, light	9 @ 9 1/2
Common to fair Texas	7 1/2 @ 8 1/2
Good to choice heifers	9 1/4 @ 9 1/2
Common to fair heifers	8 @ 8 1/2
Choice cows	@ 8
Common to fair cows	7 @ 7 1/2
Common to fair oxen and stags.	— @ —
Fleshy Bologna bulls.	6 1/2 @ 7 1/4

BEEF CUTS.

	Western.	City.
No. 1 ribs	@ 16	15 @ 16 1/2
No. 2 ribs	@ 14	13 1/2 @ 14 1/2
No. 3 ribs	@ 10	10 1/2 @ 12
No. 1 loins	@ 17	17 @ 18
No. 2 loins	@ 15	14 @ 16
No. 3 loins	11 @ 12	11 @ 13
No. 1 rounds	@ 10	@ 10 1/2
No. 2 rounds	@ 9	@ 9 1/2
No. 3 rounds	@ 7 1/2	@ 9
No. 1 chucks	9 @ 9 1/2	@ 9 1/2
No. 2 chucks	7 1/2 @ 8	@ 8 1/2
No. 3 chucks	6 1/2 @ 7	@ 7 1/2

DRESSED CALVES.

Veals, city dressed, prime, per lb.	@ 15 1/2
Veals, good to choice, per lb.	@ 14 1/2
Western calves, choice	@ 14 1/2
Western calves, fair to good.	@ 12
Western calves, common	@ 9

DRESSED HOGS.

Hogs, heavy	@ 8 1/2
Hogs, 180 lbs.	@ 9
Hogs, 160 lbs.	@ 9 1/2
Hogs, 140 lbs.	@ 9 1/2
Pigs	9 1/2 @ 9 1/2

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.	@ 11 1/2
Lambs, good	@ 10 1/2
Sheep, choice	@ 8
Sheep, medium to good	@ 7
Sheep, culls	@ 6

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.	@ 14 1/2
Smoked hams, 12 to 14 lbs. avg.	@ 14 1/2
Smoked hams, 14 to 16 lbs. avg.	@ 14
Smoked picnics, light	10 @ 10 1/2
Smoked picnics, heavy	9 1/2 @ 10
Smoked shoulders	@ 10

Smoked bacon, boneless	@ 16
Smoked bacon (rib in)	@ 15
Dried beef sets	@ 18
Smoked beef tongue, per lb.	@ 18
Pickled bellies, heavy	@ 12

FRESH PORK CUTS.

Fresh pork loins, city	14 @ 15
Fresh pork loins, Western	13 1/2 @ 14 1/2
Shoulders, city	@ 10 1/2
Shoulders, Western	@ 10
Butts, regular	@ 13 1/2
Butts, boneless	@ 14 1/2
Fresh hams, city	@ 13 1/2
Fresh hams, Western	@ 13

BONES, HOOFS AND HORNS.

Round shin bones, avg. 50@65 lbs. cut.	@ 80.00
Flat shin bones, avg. 40@50 lbs. cut, per 100 bones, per 2,000 lbs.	@ 55.00
Hooft, black, per ton.	@ 35.00
Thigh bones, avg. 90@95 lbs. cut, per 100 bones, per 2,000 lbs.	@ 90.00
Horns, 7 1/2 oz. and over, steers, first quality, per ton	@ 270.00

BUTCHERS' SUNDRIES.

Fresh steer tongues	80 @ 110c. a piece
Fresh cow tongues	50 @ 75c. a piece
Calves' heads, scalded.	40 @ 45c. a piece
Sweetbreads, veal	40 @ 75c. a pair
Sweetbreads, beef	18 @ 25c. a pound
Calves' livers	35 @ 60c. a piece
Beef kidneys	7 @ 12c. a piece
Mutton kidneys	1 1/2 @ 3c. a piece
Livers, beef	7 @ 8c. a pound
Oxtails	7 @ 8c. a piece
Hearts, beef	12 @ 18c. a piece
Rolls, beef	10 @ 12c. a pound
Tenderloin beef, Western	15 @ 25c. a pound
Lambs' fries	8 @ 10c. a pair
Extra lean pork trimmings.	@ 12c. a pound
Blade meat	@ 8c. a pound

BUTCHERS' FAT.

Ordinary shop fat	@ 3
Suet, fresh and heavy	@ 5
Shop bones, per cwt.	20 @ 25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle	@ 80
Sheep, imp., medium, per bundle	@ 60
Sheep, imp., per bundle.	@ 40
Sheep, imp., Russian rings	— @ —
Sheep, domestic, wide, per bundle.	@ 70
Sheep, domestic, medium, per bundle.	@ 50
Sheep, domestic, narrow med., per bundle.	@ 25
Hog, American, free of salt, tea. or bbls., per lb., f. o. s. New York.	@ 70
Hog, extra narrow selected, per lb.	@ 70
Hog, in kegs, 1 cent over bbls. or tea.	— @ —
Beef rounds, per set, f. o. b. Chicago.	@ 17
Beef rounds, export, per set, f. o. b. N. Y.	@ 22
Beef rounds, per lb.	— @ —
Beef bungs, piece, f. o. b. New York.	@ 18
Beef bungs, per lb.	— @ —
Beef middles, per set, f. o. b. New York.	@ 70
Beef middles, per set, f. o. b. Chicago.	@ 65
Beef middles, per lb.	— @ —
Beef weasands, per 1,000, No. 1s.	@ 9
Beef weasands, per 1,000, No. 2s.	@ 6 1/2

SPICES.

	Whole.	Ground.
Pepper, Sing., white	17 1/2	19 1/2
Pepper, Sing., black	11 1/2	13 1/2
Pepper, Penang, white	17	19
Pepper, red Zanzibar.	15	18
Allspice	6 1/2	9
Cinnamon	16	20
Coriander	5	7 1/2
Cloves	22	25
Ginger	16	18
Mace	65	70

SALTPETRE.

Crude	4 1/2 @ 4 1/2
Refined—Granulated	4 1/2 @ 5
Crystals	5 1/2 @ 6 1/2
Powdered	5 1/2 @ 5 1/2

GREEN CALFSKINS.

No. 1 skins	@ .23
No. 2 skins	@ .21
No. 3 skins	@ .13

Branded skins	@ .17
Ticky skins	@ .17
No. 1 B. M. skins.	@ .21
No. 2 B. M. skins.	@ .19
No. 1, 12 1/2-14.	@ 2.00
No. 2, 12 1/2-14	@ 2.35
No. 1 B. M., 12 1/2-14.	@ 2.35
No. 2 B. M., 12 1/2-14.	@ 2.10
No. 1 kips, 14-18.	@ 2.80
No. 2 kips, 14-18.	@ 2.55
No. 1 B. M. kips.	@ 2.55
No. 2 B. M. kips.	@ 2.30
No. 1, heavy kips, 18 and over.	@ 3.70
No. 2, heavy kips, 18 and over.	@ 3.45
Branded kips	@ 2.10
Heavy branded kips	@ 2.45
Ticky kips	@ 2.10
Heavy ticky kips	@ 2.45

DRESSED POULTRY.

FRESH KILLED.

Turkeys—	
Old Hens, avg. best	@ 18
Old Toms, avg. best.	@ 18
Old Common	@ 15
Springs, broiling, dry-picked, per lb.	@ 24
Springs, dry-picked, per lb., avg. best.	@ 20

FOWLS, dry packed—

Western, boxes, 45-55 lbs. to doz., dry-picked	@ 16
Western dry-pkd., bbls., iced, 4-4 1/2 lbs. each	@ 13
Other Western, scalded, avg. best.	@ 12

Other Poultry—

Old Cocks, per lb.	@ 10
Squabs, prime, white, 10 lbs. to doz., per doz.	3.75 @ 4.00
Squabs, dark, per doz.	@ 1.25

FROZEN.

Turkeys—	
Young toms, No. 1	@ 23
Young hens, No. 1	@ 21
Young, No. 2	@ 16
Old hens	@ 21
Old toms	@ 22
Texas, No. 1	@ 16

LIVE POULTRY.

Spring chickens, prime Western, via freight, per lb.	@ 11
Fowls, per lb., via express.	11 @ 12 1/2
Roosters, per lb.	@ 8
Turkeys, per lb.	@ 15
Ducks, per lb.	@ 15
Geese, per lb.	@ 13
Guinea Fowls, per pair	@ 50
Pigeons, per pair	@ 20

BUTTER.

Creamery, Specials	@ 31
Creamery, Extras	@ 30
Process, Specials	@ 24 1/2
Process, Extras	23 1/2 @ 24

EGGS.

Fresh gathered, extras	30 @ 31
Fresh gathered, extra firsts	26 @ 28
Fresh gathered, firsts	23 @ 25
Fresh gathered, seconds	20 @ 22
Fresh gathered, dirties, No. 1.	17 @ 18
Fresh gathered, dirties, No. 2.	15 1/2 @ 16 1/2
Fresh gathered, checks, prime	@ 16
Refrigerator firsts, season's storage charges paid	20 @ 21

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton.	21.00 @ 21.50
Bone meal, raw, per ton.	25.50 @ 26.00
Hoof meal, per unit, Chicago.	2.70 @ 2.75
Dried blood, West, high grade, Aae, f. o. b. Chicago	3.00 @ 3.05
Nitrate of soda—spot	@ 2.22 1/2
Bone black, discard, sugar house del.	
New York	20.00 @ 23.00
Dried blood, N. Y., 12@13 per cent.	
ammonia	3.10 @ 3.15
Tankage, 11 and 15 p. c., f. o. b. Chicago	2.75 @ 2.80 and 10c
Garbage tankage, f. o. b. New York.	@ 9.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, New York (nominal).	3.35 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory	2.50 and 35c.
Sulphate ammonia gas, for shipment, per 100 lbs., guar., 25%	@ 3.20
Sulphate ammonia gas, per 100 lbs., spot, guar., 25%	3.17 1/2 @ 3.20
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.	6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.	3.50 @ 3.75
The same, dried	3.75 @ 4.00

